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HIGH SCHOOL COMMENCEMENT DAY

Young Men and Women of the Class of 1907 Receive Their Diplomas in Music Hall

LARGEST NUMBER OF GRADUATES WHO EVER PARTICIPATED IN CLASS DAY EXERCISES IN THIS CITY



Class of 1907, Portsmouth High School.

Oration Delivered by Rev. George Hodges of Cambridge, Mass., and Gift Presented by President Frank W. Kilburn

GREAT THROG OF PARENTS, FRIENDS AND ALUMNI WITNESSES PRESENTATION OF HAVEN MEDALS— UNUSUAL RECORD OF ACCOMPLISHMENT OF THE SENIOR CLASS

Another class left Portsmouth High School today, the largest and one of the most active in the history of the school, one that will be keenly missed in every activity. The class numbers forty-nine, thirty-one girls and eighteen boys. Practically all these have taken deep interest in undergraduate enterprises and have been prominent in the social, athletic and literary life of the school. To this class undoubtedly belongs in large measure the credit for the remarkable revival of school spirit during the past few years.

Despite the fact that the number of graduates this year is larger than ever before, the class has lost greatly in numbers since the freshman year. There were then 140 members and the class was so large that the old High School building on Daniel street could not accommodate it. At the beginning of the sophomore year, the class numbered ninety and seventy-five returned to the school as juniors. There were still sixty young men and women enrolled in September, 1906, but during the Fall and Winter a number of the seniors left the school, so that but forty-nine received diplomas today.

Those who participated in the commencement exercises in Music Hall this afternoon are named below:

General Course—Florence Anderson, Sadie Blanche Bell, Marie Agnes Cullen, Marion Day, Frances Farrell, S. Gertrude Foster, Hilda Hayes, Marion Olive Holt, Mildred Hodgdon, Gertrude Katherine Long, Mary Agnes McEvoy, Margaret Gertrude McEvoy, Ethel Estella Parsons, Blanche Maybelle Philbrick, Marion Louise Pike, Jennie Evelyn Pinder, Mildred Inez Rand, Inez Josephine Swenson, Adolph Carl Nathaniel Anderson, Horace Brew, Joseph Davis Cornelius, Herman Arthur Doolittle, Arthur Clifton Gundersen, Denis Leo Long, Charles Stanley McDaniel, Earle Rollins Stockbridge, George Andrew Tredlek, Perelval Colby Slides.

Latin Course—Ruth Miriam Davis, Margaret Edwards, Marguerite Leighton Emery, Florence Garrett, Editha May Grant, Marion Agnes Harmon, Helen MacFarland Holt, Alice Belinda House, Ruth Beal Loughton, Grace Parsons Philbrick, Hope Walden Helen Staples Walker, Beniah Gertrude Watkins, John Jeremiah Driscoll, Charles Edgar Barle, John Alfred Griffin, Frank William Kilburn, John Fay Marden, Ralph Giles McCarthy, Edward Gookin Parker, Sherman Broomhead Ward.

Frances Farrell and Helen McFarland Holt have achieved the distinction of an average of "B" for four years.

At Music Hall

There was a typical commencement day crowd in Music Hall when the hour arrived for the beginning of the exercises. Parents, older brothers and sisters, friends and alumni made up a brilliant and representative throng, called together by the interest always attaching to the departure from the old school of the boys and girls to whom it has been so long one of the chief interests of life.

There was a quickening of interest in the audience when the graduates appeared upon the stage, passing quickly to the chairs placed for them. The commencement exercises began almost at once and were in accordance with the following program:

Rev. George E. Leighton Singing, "Come to the Woodlands,"

Acceptance of the class gift, Frank William Kilburn

Rev. Lucius H. Thayer, For the High School committee Singing, "Whispering Breezes o'er the Mountain,"

Address to the graduates, "Facing the Common Difficulty,"

Rev. George Hodges, D. D., Cambridge, Mass.

Singing, "A Warrior Bold," Adams The School Presentation of Haven Medals, Charles E. Hodgdon, For the High School Committee Confering of diplomas, His Honor, Mayor Wallace Hackett Singing of Class Ode.

The Presentation

The gift of the class of 1907 to the school differs very much from such gifts in the past. It is a handsome bookcase, with a well selected list of books, comprising 102 volumes in all. The titles have already been published in this paper. President Frank William Kilburn made the presentation in the following graceful speech:

Ladies and gentlemen:—A beautiful custom, happily inaugurated some years ago, has ordained that each graduating class should leave behind some testimonial of its gratitude and its love.

It has been the invariable practice of each preceding class to make this gift in the form of a picture or a piece of statuary, and thinks to their generosity, and the enterprise last year of the class of 1908 together with the loyal support accorded the school in the Herald contest two years ago, the interior of the building is now suitably adorned.

Beyond the point of suitability it is a short road to excess, which may both mar the effect of the general whole and even render offensive by its profusion, that which would otherwise be most pleasing.

It, therefore, seemed wise this year to present something of a different nature, and we decided to present books, largely on account of their superior usefulness. I mean, first, to call to your attention, in merely general statements, a few of the useful ways in which books serve us.

It is often remarked that environment is a great moulder of character, that a person is known by the com-

pany he keeps. It might be added by the books he reads.

The great mass of humanity is never brought into contact with the choicest spirits of the flesh and only a chosen few may confer with them in familiar intercourse, but through the instrumentality of books all may be brought into close communion with them, and we may surround ourselves with a company of immortal souls who will talk with us by the hour, teaching us ennobling lessons out of the fulness of their experience. Or, we may turn from this select company and learn the warning contained in the lives of such men as: Cataline, and Burr, Croesus, the Rockefeller of the ancients, or the unhappy end of Napoleon, the modern Nimrod, and gain wisdom out of the lessons of their error.

There is another environment to be gained from books, which arises not from the realm of the real but from the creation of the imagination. The great masterpieces of fiction and poetry transport us into realms of fancy peopled by creatures as real to us as any of flesh and blood. They provide an infinite source of enjoyment, they surround us with pleasurable attractions which relieve the monotony of existence, and we come back from an excursion into the unreal, as from a holiday outing, with pleasant memories which brighten our lives and from our experience in the unreal we come to know better the real, for men of letters have only told and retold in attractive dress the story of human happiness and human folly as the experience of all ages has unfolded it. They bring down to us great truths in delectable form, and sometimes become potent agencies in shaping human thought. Surely some of the books of Charles Dickens accomplished more for the amelioration of human ills than any abstract philanthropy could have done, and in our own time and state—if you will pardon a modern allusion—there is surely no one who has read Coniston who does not more thoroughly appreciate the battle which Winston Churchill has been waging for the political reformation of the old Granite State.

Books direct our gaze back across the broad fields of time which mankind has traversed. Through them we may peer into the dim recesses of the remote past and behold the wondrous changes which time has wrought. Books direct our gaze back across the broad fields of time which mankind has traversed. Through them we may peer into the dim recesses of the remote past and behold the wondrous changes which time has wrought. Books direct our gaze back across the broad fields of time which mankind has traversed. Through them we may peer into the dim recesses of the remote past and behold the wondrous changes which time has wrought.

They trace for us the gradual, upward movement of the race, sometimes retrograding in seeming retreat, but always ultimately advancing, progressing, imperceptibly sometimes, but nevertheless truly, in obedience to the immutable law of its own existence.

But books not only serve to indicate the progress that is past, they serve a positive purpose in the onward movement by making each age an heir of the age preceding. The triumphs of invention; the discoveries of science; the teaching of divine truth; the learning, philosophy and wisdom; the genius and inspiration of the ages; the products of the world's earliest civilization are brought down to us to embellish and adorn our day. Thus the present levies tribute on the past, and the boundless realm of progress behind invites us to the Olympian summits beyond.

A progressive world without books of some kind is an impossible conception. Without them we would be as the untutored savage, little wiser than our fathers were. The life of our day is better, richer, nobler, not simply because of the experience and wisdom of the past, but because that experience and that wisdom have been garnered up for us in the world of books, so that the generations of the present may, if they will, begin where those of the past left off. Thus with the truth of the past before them, each generation may bravely reach out after new truth, sometimes adding to, and sometimes reconstructing the work of the fathers

with sounder materials. Each epoch presents its contribution and civilization moves on.

Books are the treasure bearers of the race, the carrier systems of civilization. They are the exhaustless storehouses from which we may draw the stored up wisdom of all human experience and they open up to us an enchanted world of their own, infinite with every variety of benefit and enjoyment. They are the tried friends who never desert us when calamities come and the most trustworthy companions of our happy hours. Wherever they are most cultivated, civilization and refinement is at its best.

Among the volumes which we present is the "American Statesmen Series." Here, he who would learn the story of his country's history may trace its outlines with vivid reality in the careers of the great men who have done so much to shape its destiny and mould the character of its institutions. Here we see them, not the legendary heroes we are wont to think, not surrounded by a halo of romantic conception, but as they were in life, human beings of a superior order, afflicted with the frailties of their kind but men who, while impatient agitators, bevalled the existing order of things, and carrying Pharoahs stood by, carried on the rough work of nation building and with patient effort carved out an enduring place in the remembrance of posterity. We see these men, as the embodiment of great

principles now woven into the national organism, arrayed against each other in the struggle for the mastery of antagonistic ideas. And thus we learn out of what contention of forces, the fabric of government as we know it, has been evolved. Hamilton, Jefferson, Jackson, Clay! Each epoch has its leaders; each leader is here portrayed by the pen of our ablest historians.

Complementary to these works are four volumes of American Eloquence. These volumes, containing as they do, extracts from the greatest American orations of each separate period in our history, light up the record of sober facts with a vividness and a living interest they would not otherwise possess. But if not their historical value, at least their literary style—the consummate flower of American genius—should recommend them.

In our practical age, the orator as such no longer sways the thoughts of men as he did at an earlier period, and productions of the highest eloquence are growing rarer with the passing of that condition of society which called them forth. The writer is usurping the place that the orator once held. We accordingly thought it desirable to include in this collection some production from the most famous writer of our time, and accordingly four volumes on the "Winning of the West" were added, a subject upon which Theodore Roosevelt is an authority, and which in these pages, he has illuminated in his usual

vigorous and comprehensive manner. No library is complete without the poetical works of the two master poets of the English speaking race, Shakespeare, to whose creative genius and keen perception of human nature we are indebted for our most varied and beautiful touches of genius, and John Milton, whose rugged grandeur of conception has adorned our literature with its most sublime creations. Whatever the cynical spirit of modern criticism may say, it is manifestly true that these works which have stood the test of time are best worth while, and we trust that both pleasure and profit may be derived from a perusal of these copies.

It is not my purpose to weary you, with particular mention of each one of these books. I wish merely to give you a general idea of what this collection includes, but before I sit down there are three volumes to which I wish to call your attention, as peculiarly appropriate for our High School library. Two of these are extracts from the works of James T. Fields and Thomas Bailey Aldrich.

Each was a graduate of Portsmouth schools, and each in his early training here laid the basis of his future success. Our men of letters are not so numerous that we can afford to ignore them, and we purposely included these volumes that the members of the school, while they may

(Continued on fourth page.)

Whatever's Wanted in Wash Fabrics and Summer Wool Materials

Whether your needs be many or few in Summer Cotton Fabrics and Wool Goods, you'll be better satisfied if you make your selections from a complete stock.

Awaiting you here is the pick of the world's best weaves and most charming designs. Choice is absolutely unconfined, and that's much more than many stores can say in this season of scarcity.

And the advantage of choosing here does not end with best varieties and qualities. Prices like these may be truthfully termed "uniquely low" at present.

Colored Wash Fabrics

Printed Organdies, pretty floral design, at 15c and 17c yd
Lawns, Dimities, Muslins, in figures, dots and stripes, at.....
8c, 10c, 12½c and 15c yd
Chambrays, all colors.....
12½c and 15c yd
Dress Ginghams, in stripes, checks, woven effects.....
10c and 12½c yd
Scotch Ginghams, in checks and plaids.....25c yd

White Goods

India Linens, in all grades, at..... 8c, 10c, 12½c to 25c yd
White Corded Madras.....15c yd
Figured Madras, 27 inches wide..... 25c, 37c, 42c yd
Checked Muslin and Dimities, very popular.....
12½c to 25c yd
Fine Swiss Muslins.....
12½c to 25c yd
Persian Lawns..... 25c yd
White P. K., 27 inches wide..... 17c to 25c yd
Plain Nainsooks.....15c yd

White Hosiery

Ladies' Fine White Cotton Hose, in plain and lace.....25c
Ladies' Fine Quality Cotton Hose, in plain and lace, handsome patterns.....
37½c and 50c
Ladies' Fine Lisle White Hose, lace boot and lace embroidered patterns.....75c pr
Ladies' White Silk, plain, fine quality.....\$1.00
Ladies' White Silk Lace Hose, lace ankle, at.....\$2.25 pr

Parasols

Children's Parasols, in sa line, all colors.....50c
Children's Silk Parasols, all colors.....75c and 98c
White Linen, natural sticks, with insertion, tucks or hemstitched.....
\$1.50, \$2.00, \$2.75, \$3.00
Pongee Silk Parasols, hemstitched.....\$1.75 to \$3.25
Pongee Silk, with blue border, polka dot..... \$2.25
Silk Sun Umbrellas, plain colors, natural or enameled handles.....\$2.50 and \$3.00



Light Wool Fabrics

Black Voiles, 42 inches wide.....\$1.00, \$1.25, \$1.50 yd
Navy Blue and Gray Voiles, 42 inches wide.....\$1.00 yd
Nuns Veiling, 36 in. wide, black, gray, modes, navy, at.....50c yd
Famous Batiste, 41 in. wide, in black, white and leading shades.....69c yd
Mohairs, black, in various widths.....
45c, 59c, 75c, \$1, 1.25, 1.37 yd
Colored Mohairs, brown and blue, 36 to 42 in. wide.....
50c and 75c yd
Panama, navy blue, 36 in. wide.....50c yd
Extra fine Chiffon Panama, 44 in. wide, in blue, black and brown.....\$1.00 yd

LADIES' HOME JOURNAL PATTERNS.

Geo. B. French Co

TOOTHSONE RECIPES

APPROVED METHODS OF COOK-
ING ONIONS.

**Young Plants May Be Served on But-
tered Toast Like Asparagus—
When Escalloped Vegetable Is
Delicious—Mint Vinegar.**

To Cook Young Onions.—Peel, drop in cold water and let them soak 15 minutes. Cook tender in boiling salted water and serve on slices of buttered toast like asparagus. Season with salt, pepper and a little butter.

Onion Soup.—This is whole-some and "tasty." Slice two or three large onions and fry yellow in butter or clarified drippings. When soft add three tablespoonfuls flour and stir until cooked and frothy. Now add slowly a pint of boiling water, stirring until smooth and slightly thickened. Have ready three potatoes boiled and mashed and add to them a quart of milk that has been brought just to the scalding point. Put the potato and onion mixture together, season with salt and pepper, let it get very hot, then press through a strainer into a hot tureen. Sprinkle over the top a little parsley minced fine and a handful of crisp croutons.

Escalloped Onions.—Peel half a dozen large onions and lay in cold water for an hour. Cut in thick slices and put on to cook in boiling salted water. Boil ten minutes, drain and cover again with boiling water. Cook until they are tender, but still firm. Have ready a pint of rather thin cream sauce. Butter a baking dish, put in a layer of onions, then one of the sauce and sprinkle with bread sauce and crumbs and so on until the dish is full, having the last layer of buttered crumbs. Bake in a quick oven and brown. A little cheese may be used with each layer of crumbs, if desired. There should be enough of the thin cream sauce used to show generously about the onions when served.

Mint Vinegar.—Fill loosely a large wide-mouthed bottle with the mint leaves. Pour in vinegar, cork securely and let it remain for two or three weeks. Then pour off the vinegar into another bottle and keep well corked until needed. This is a capital substitute for fresh mint when the latter cannot be obtained.

Cowslip Vinegar.—An excellent vinegar is also made from cowslips (primula). Put one quart of the ripe fruit into a jar with three pints white wine vinegar. Cork tightly and let it remain for ten days. Strain, bottle and seal. An excellent addition are a few sweet briar tips—three or four to two cups of the liquid.

Vegetable Cutlets.—Roll separately until tender a half dozen French carrots, a turnip and an onion. Mash thoroughly and mix with a cupful cooked lentils drained perfectly dry. Season with minced parsley, salt and pepper, and a beaten egg and bread crumbs to bind together. Form into croquettes, cutlet shaped, dip in beaten egg, roll in fine crumbs and fry in deep fat. Garnish with parsley and serve hot. A little curry powder may be added to the seasoning.

ACCOUNT BOOK A NECESSITY.

**Without It, There Is Bound to Be
Waste in Household.**

Unless one keeps a record of the way in which the pennies go, the expense account has a disagreeable habit of swelling larger than the income.

With an account book a housekeeper knows at a glance just how much meat, flour, or other articles of food it has taken for the table during the month, and can compare with the same month of the year before.

In this way one can easily tell if expenses are still on the same level or if they are on the increase, and the cause may be readily discovered. Money left loose in a purse or bag goes, but no one can make an accurate account of it at the end of the month.

The little account book with everything down in black and white keeps business methods in the buying of supplies, and is a great factor for economy.

Spotless Linen.

The following recipe for the washing mixture will insure clothes being beautifully clean and white without a great amount of rubbing. Get two pounds of common soda, one pint of sweet oil, one pint of turpentine, one pint of ammonia. Dissolve the soda and pour into two-gallon bottle, add the sweet oil and turpentine and, lastly, the ammonia. Shake well together, and then fill the bottle nearly full with cold water; shake again and it is ready for use. One pint of this mixture put into the boiler when the clothes are boiling will surprise any one who has not tried it before. It leaves no smell, is economical and does the clothes no injury.

Chicken in Rice Cups.

This is a delicious luncheon dish, and also is an economical way of using small quantities of leftovers. To prepare it, line small buttered cups with soft-boiled rice a half inch in thickness. Fill the center with cooked chicken, finely minced, delicately seasoned and slightly moistened with cream sauce or chicken broth. Onion juice and minced celery may be added if desired. Cover the top with a layer of the rice and bake in a moderate oven for 15 minutes. Then invert the cups carefully on a heated platter and serve at once with any preferred sauce.

TWO RIVAL FLOOR COVERINGS.

**Linoleum and Oilcloth Must Not Be
Treated Alike.**

Linoleum is made with a mixture of powdered cork, linseed oil, resin and a pigment pressed on burlap between heated rollers. The patterns are painted on it and it is then varnished. Oilcloth is made by applying several layers of coarse paint to burlap or coarse canvas finishing with finer paint, then painting on the pattern and finally varnishing. It can easily be seen that these cloths, finished as they are with varnish and paint, should not be washed with strong soaps or alkalis, and that a careful oiling now and then will surely be beneficial.

Oilcloths may be kept bright for years if properly varnished each season.

The oilcloths should never be scrubbed with a brush, but after being first swept should be cleaned with a large soft cloth and cold or lukewarm water, in which has been dissolved a little borax, dip a flannel cloth in milk and with this wipe the oilcloth. Linoleum may be brightened with a little glue water.

Melt a little ordinary glue in water and apply it with a flannel cloth. The linoleum should be clean and dry before rubbing it with the glue water.

GLASS NEEDS TENDER CARE.

Careful Washing and Drying Is Absolutely Indispensable.

There is nothing that repays one more for careful washing and drying than glass. First, one must have a basin of warm water, softened with dissolved soap which makes a very good lather. The water must not be too hot, or it will break the glass. Have a basin of clear water to rinse the glass in after washing it, and if a very fine polish be desired on it have a third basin of cold water with a little ammonia in it.

Wash each article separately, rinse it well and dry with a soft glass cloth which should be made of linen, or dry fluffy particles will stick to the glass and spoil its bright appearance.

When it is washed and dried polish with a leather kept only for the purpose, or with a silk handkerchief or with some soft tissue paper.

For cut glass, if the pattern be at all deep, when washing it use a soft brush with a little soap rubbed on it so that all the crevices of the pattern are thoroughly cleaned. Rinse in clean water and a little household ammonia.

How to Make Paprika Schnitzle.

Slices from log of veal of medium thickness, cut into pieces, say three by four inches—or any size to suit. Salt and pepper the pieces; roll in flour, fry light brown on both sides. Have your fat hot before putting the meat in to fry. In frying veal it is wise to put a little butter with your frying fat. When brown cover with water (hot), add a small onion, a few slices of lemon, a bay leaf, a sprig of parsley, a dessertspoonful of vinegar and several good shakes of paprika. Cover, and let all boil till the meat is tender. If the gravy boils down too much, add a little more water and let it cook until there is just enough gravy. Serve on a hot platter with the gravy strained over the meat. It is a good plan to taste the gravy, while boiling, for salt, etc.

A half hour will do for this.

Care of Table Cutlery.

All table cutlery should be washed as soon as possible after it has been used to cleanse the knives and carving-forks of grease, the latter being afterward well dried and the prongs rubbed with knife-powder, while in cases where knives are cleaned in a machine this duty should always, if possible, be entrusted to the same person, a point which considerably lengthens the working powers of the knife-machine. Knives must never be kept in a cupboard close to hot fire or near the kitchen stove, as this will cause the handles to crack. When not in use cutlery should be rubbed with mutton fat and wrapped in brown paper.

Mocha Cake.

Six eggs, two cups bar (fruit) sugar, one-half cup lukewarm water, two cups flour, one heaping teaspoon baking powder. Cream yolks and sugar together, add water, then flour and baking powder, then the whites beaten thoroughly. Bake in moderate oven.

For above cake.—One-half cup butter, creamed. Add all the icing sugar it will take in one tablespoon cream, one teaspoon vanilla, one and one-half pounds almonds, blanched, dried and browned in oven, then roll nuts. Cut cake in small squares, spread with icing and roll in nuts.

A Useful Hint.

When washing painted walls or wood put about two cents' worth of paint-er's blue (previously dissolved in hot water) in a pail of water, and apply with a soft cloth. The dirt will be very quickly removed and the paint improved in appearance. Wet the bottom part of the paint before commencing at the top. This prevents the water leaving dirty marks on the lower part.

Removal of Stains.

Stains made by medicines and liniment may be successfully removed by means of liquid ammonia. A little of the liquid being poured into a saucer, the stained garment laid across it, and the spot dabbed repeatedly with the fingers until it disappears. It should then be rinsed in tepid water and washed with strong soap and in the usual way.

WENT IN A HURRY

**MAN LITERALLY ROLLED OUT OF
TROUBLE.**

**Old-Timer Tells of Tough Experience
in a Western Texas Town Where
the Country Was Wide
Open.**

The passing of gambling in Texas brought out reminiscences of the early days when the games were run wide open in many of the towns of the state. Jess Fry of San Antonio, who was in the front during the construction of the Southern Pacific through the western part of Texas, tells this story.

"In 1884 I was railroad and express agent at a new station, which was then the end of the line of the Southern Pacific. This experience of mine happened on a monthly pay day. Every workman in camp had money. Most of them had the gambling fever, and leeches from all over the west were on hand to get their share of the dinero.

"On this particular day the most notorious of the professional gamblers in camp was like Winters, who had come over from Tombstone, Ariz. Along in the evening Winters and a few others started a poker game in a tent which was pitched just at the edge of a steep hill. When I got through with my duties as agent I went up to take a look at the game.

"I was invited to take a hand, and that being about the only way to pass away the time I sat in. The other players were sitting upon empty powder kegs and boxes, and I went to the commissary tent near by and got an empty flour barrel, which I used for a seat.

"The game progressed without incident for an hour or two, and then there occurred the biggest run-up I was ever in. There were five or six players besides Winters. Among them was a half-breed Mexican who had come over from Mexico with a reputation as a killer.

"He was, like Winters, a professional gambler. Winters was unacquainted with this half-breed Mexican. He took him to be a foreman of a construction gang, probably. Had he known his desperate character, I don't believe he would have been so quick to precipitate the trouble.

"The pot was a large one. The half-breed Mexican and Winters caught match hands. Both men claimed the pot. Each started to reach for it about the same instant, each drawing his gun with his right hand. They fired at each other simultaneously.

"That was only the beginning of the melee. The light was knocked out, and in the darkness the flash of pistols could be seen. I am old enough now to admit that I was scared.

"The first thought that occurred to me was that I must seek some place of safety. Why not crawl into the empty flour barrel? I got into the barrel all right, and was lying there trembling when one of the gamblers gave the barrel a kick to get it out of his way and sent it beneath the flap of the tent and away it went, rolling down that steep hill, with me inside of it.

"That hill was nearly half a mile long, and the barrel went tumbling down it, bumping over stones and crushing through the desert vegetation. Toward the end of the declivity it was going at a terrific speed.

"I suffered untold agony during that terrible ride. I could not get out. I was rolled over and over at the rate of a hundred times a second. It seemed to me. It happened that there were no nails protruding through the barrel. Had there been I would have been punctured full of holes.

The barrel finally came to a standstill and I crawled out. I was bruised all over, but managed to pull myself up the steep hill to the railroad station. I had escaped from the scene of the shooting, but I felt that I would probably have fared better had I remained there.

"The shooting affray resulted in the killing of Winters, the half-breed Mexican and another gambler."—N. Y. Sun.

Norfolk's Population.

A New Yorker who had attended the opening of the Jamestown exposition was strolling along City Hall avenue in Norfolk the following evening. He had become impressed with the fact that Norfolk is booming. On every hand large and substantial buildings greeted his eye.

"I wonder how many people there are in this burg?" he murmured to himself. Soon he came upon an aged, darky. The New Yorker stopped him and said: "How many people live in Norfolk?"

The darky looked at the stranger a few moments and then replied thoughtfully: "Well, cap'n, dere's 'posed to be 'bout 50,000 peoples hyeah, countin' de white folks."

Medicine of Bamboo Sap.

In India the sap of the female bamboo is used for medicinal purposes. "Tabasheer" or "bansolehan" is sold in all Indian bazars, as it has been known from the earliest times as a medicinal agent. It is also known in Europe and was an article of commerce with early Arab traders of the east. Its properties are said to be strengthening, tonic and cooling. It has been analyzed and has been shown to consist almost entirely of silica, with traces of lime and potash. From its remarkable occurrence in the hollows of bamboos the eastern mind has long associated it with incalculable powers.

CAPTAIN KNEW HIS BUSINESS.

**Story of the Bark That Broke Record
Around the Horn.**

"A story of heroism of the sea, rivaling that of Gullat in 'The Tellers of the Sea,' has just been enacted in the Pacific ocean," said John P. Barnes, a San Francisco merchant to a Washington Post writer. "It is the story of an intrepid sea captain who resurrected a sunken ship that had been given up for lost and put her in such good condition that she has broken all records for sailing craft around the horn.

"The sea captain lived at San Diego until a year or two ago, having retired on a modest income. His name is Thayer. One day he read in the papers of an auction sale of the hull of a ship in the South sea. He went to San Francisco, where he found that the ship had been valued at \$250,000 and had been grounded in a storm, deserted by the crew and supposedly pounded into a shapeless mass upon the rocks. But he thought he would take a chance, and so bid her in for \$1,100, getting a lawyer in Oakland to take a half interest.

"Getting together a wrecking crew, he traveled 7,000 miles to the island of Manga Riva, where, through heroic efforts and after many months, he got the ship to the level and towed her back across smooth summer seas in San Francisco. There the vessel was rebuilt into a three-masted bark, Captain Thayer came on to Washington and got the government to register the British ship Pyrenees, for that was its original name, as the bark Manga Riva. Then, after the refitting had been completed, he sent her to Swansea, Wales. The bark made the fastest time ever attained by any sailing vessel between the Pacific and Atlantic oceans. Captain Thayer is now enjoying the income from his daring, and his name is being paraded up and down the Pacific coast among marine folk as the modern Gullat."

What a Crown Can Do.

A single bitter word may disquiet an entire family for a whole day. One surly glance casts gloom over the household, while a smile, like a gleam of sunshine, may light up the darkest and weariest hours.

Like unexpected flowers which spring up along the path, full of freshness and fragrance and beauty, do kind words and gentle acts and sweet dispositions make glad the home where peace and blessing dwell.

No matter how humble the abode, if it be sweetened with kindness and smiles, the heart will turn lovingly toward it from all the tumult of the world, and it will be the dearest spot beneath the sun, says an exchange.

And the influences of home perpetuate themselves. The gentle grace of the mother lives in the daughter, and the fatherly kindness finds echo in the nobility and courtesy of sons; while, on the other hand, from an unhappy, misgoverned, and disordered home go forth persons who will make other homes miserable, and perpetuate the sourness and sadness, the contentions and strifes and railings which have made their own lives so wretched and distorted.

Toward the cheerful home the children gather as clouds and as doves to their windows, while from the home which is the abode of discontent and strife and trouble they fly forth.

Song Birds' Ocean Trips Cost Money.

Mine Sembrich, who sailed for Europe the other day, occupied a suite on board the steamer for which the sum of \$1,100 was paid. Caruso's quarters came a little lower—\$900 being the sum expended in getting him back to his dear Italy for the summer. There may be those who sympathize with the Impresarios who agree when they engage artists to pay their expenses both ways. This sympathy with Herr Conrad and Director Hammersheim we consider misplaced, however. After all, they calculate in advance the cost of a singer, and it matters little whether they pay the money over direct or hold out a part of it for the steamship lines.

The expense really falls upon the public—the people who pay anywhere from \$5 to \$100 each for the privilege of hearing the Sembrichs and the Carusos sing.

And so long as the public is satisfied no kind of criticism is likely to change present conditions.

Salaries in England.

New York is generous to her judges, and \$17,500 is a splendid salary. If a man will not remain on the bench for that sum he is not likely to remain for \$25,000. In England the lord high chancellor gets \$50,000 a year; the attorney general \$35,000 and fees, which amount to about \$31,000 more, making \$66,000 in all; the solicitor general \$30,000 and fees, or \$50,000 all told; justices of the court of appeals, \$25,000; justices of the high court of justice, \$25,000; lord chief justice of England, \$14,000; judge of the city court of London ("common sergeant") \$10,000; judge of the New street police court, \$9,000; judge of the probate and divorce court, \$25,000, etc.

Good Ballast for Balloons.

It is now possible for a balloon to throw out more ballast than it carried up from the surface of the earth. In a balloon ascent made from Berlin by Capt. Von Krog, the pilot of the Parsival balloon, there was carried a quantity of chemicals which have the property of absorbing moisture and thus increasing their weight. In a damp atmosphere, the experiment was successful.

Good reports continue to be made regarding the young Filipinos now in this country and who are students at various schools and colleges. There are nearly 200 of these youths in the United States, distributed in various educational institutions. In a sense, they are wards of our government, to which reports of the work and the conduct of the young men are sent. These reports show that with very few exceptions the Filipinos are industrious and studious young fellows, who have made excellent use of their opportunities. Only one of the entire number sent here has been returned to his home on account of misconduct, and very few have failed to give good accounts of themselves in every particular. And when they go back to the Philippines with an American education, supplemented by some knowledge of American political institutions, they are likely to furnish important leaven for the mass with which they will mingle.

One of the modern improvements in mail service which the United States government has been foremost in adopting is the establishment of "sea post offices." This means the providing of facilities on ocean-going steamers by which mail is assorted on board and delivery thereby expedited. It is represented that mail thus disposed of reaches the intended destination 12 hours earlier than by the old system. Postmaster General Meyer approves the plan and contemplates extension of the arrangement. He is preparing to create at least two more of these "post offices" on vessels carrying American mail to Europe, the result of which will be highly pleasing to postal patrons.

Chartreuse, the liquor of the Carthusian monks, was the invention of an aged banker. On the expulsion of the Carthusian fathers from France the Chartreuse receipt was sold at auction for \$1,750,000. The French buyers, however, undertook a losing business, for the monks are now making their liquor in Spain, and epicures prefer it to that of the French firm.

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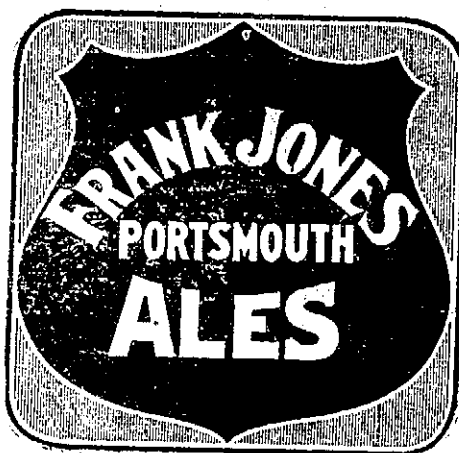
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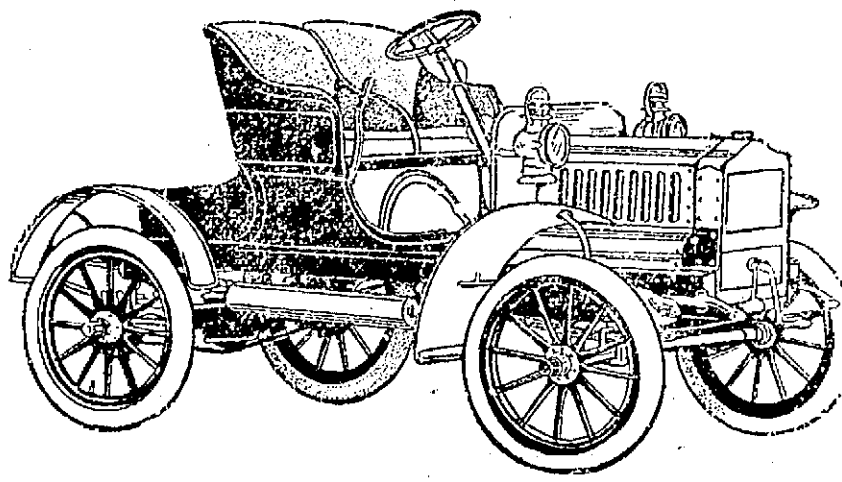
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WHAT WOMEN WEAR



COSTUMES IN SHANTUNG SILK AND CHIFFON

Some one has spoken of the present year as a "season of plaids" but this is only true of tailor-made for morning wear; one rarely, if ever, sees a plaid gown worn in the afternoon. On the other hand, stripes are in the full flood of favor, in every possible material; grey and white stripes and dull blue and white stripes are immensely fashionable and in many cases the striped materials are worked with plain-faced cloth in a particularly effective manner.

Recently I saw a costume of this order carried out in dull shades of grey, with the best effects. The skirt which was round and fully gathered, was made of the striped material, and there was a deep hem of plain cloth, headed by handsome braiddings in a rather dark shade of grey. There was a very short coat—barely reaching below the waist—with a sac back and double-breasted fronts; the coat itself was made of plain cloth, but the lower portion of the kimono sleeves showed stripes, and there was a blouse of chalk white guipure inset with motifs of embroidered muslin. It was a most original-looking little gown, and was accompanied by a cloche of Tuscan straw, with dark grey velvet ribbons twisted round the crown and hanging in a bunch of ends at the right side, over the brim, and a clump of purple violets close to the front.

A novel fabric which should claim considerable attention for the making of summer dresses, either in bodice and skirt style or Chinese coat and skirt fashion, is Tussore silk striped, producing admirable effects in mixtures of blue and white, and holland color and white, and mauve and white. I have seen these excellently made, and very simply trimmed with cross-way bands of the same material, with the bodice or coat showing pendant tassels to match, the under-sleeves and the vest being of tacked lawn.

Also I would hold a brief for plain Tussore, or Shantung, as the authorities have now elected to call it, while they have dyed it in every conceivable color, and also accept it with pleasure when it assumes its most natural aspect, a straw tint. No costume looks better than a plain Tussore



An Exquisite Design in Voile Dress. gown well cut and simply made, crowned with a brown mushroom hat with a floating veil. I quote this as an example of successful simplicity, the coat or bodice of the gown being made to suit the individual figure goes without saying, since this should be a modish mandate of perennial popularity.

The serious rival to Tussore silk is voile, which, however, not lending itself to be made into coats, needs must be relegated to bodices whose waists should be determined according to fancy. Many waists of voile gowns are cut low in front and high at the back, encircled with a broad belt, and very effective this is in combination with the wide sleeves, and decked to taste either with many frills or embroidery at the hem of the slightly gathered skirt.

Good combinations of color will do much to stamp individuality on frocks of this pattern, and there are some altogether adorable alliances being

made between hellebore and blue, dull pink and purple, puce and Wedgwood, while a most admirable voile dress all of one tone takes a yellowish shade, almost buff, and looks well under the influence of trimmings of thick crochet lace to match.

Feather boas are making their reappearance, and are mostly shaded with two colors. Many reach to the bust, others to the waist, and others again to the knees, while tassels of silk or feathers terminate them, and velvet ribbons also sometimes do this decorative duty.

Hats are being pushed further and further back, until there is as much hair to be seen from the forehead as from the nape of the neck; indeed, in many cases there is more to be seen at the front than the back. Such a state of affairs is by no means conducive to a trim outline, but it attains favor, and no doubt will continue to do so during the whole of this season. To such millinery I confess I do not pay that fealty which I usually bestow upon any fashion just for fashion's sake, for in truth I do not think it is becoming to one woman out of a thousand, and I am convinced that the other 999 will wear it with enthusiasm. The outline is open and low, the trimming pendant at the back, a wreath of flowers being most popular round the brim.

And now a word concerning the dresses displayed in our pictures. In the larger illustration are shown two costumes, the one on the left being in the new banana colored Shantung silk, striped faintly with red, and the other is of white chiffon pointed with trailing stripes of black ribbon, alternating with applique bands of narrow silver lace and finished off in true lover's knot bows where the whiteness of the chiffon merges into an encircling band of palest blue, patterned with shadowy pink roses, this in its turn being succeeded by a band of silver tissue veiled with a cobwebby black net and headed by folds of plain pink, and blue and silver, and a trail of tiny silken blossoms wrought in blue and pink silk. All this exquisite detail is repeated on the bodice, with the addition of some cobwebby lace, sundry silken and silver tassels, and a knot of black ribbon, catching in a long-stalked rose while a toque where quite a bouquet of pink roses against the hair in front, and three pale blue ostrich feathers curve over the back, is a worthy crown for an exquisite gown.

The dress in our smaller illustration is one of the latest designs in voile and is both exquisite and graceful.

"Toffee" as Made in England.

It may be possible that there are some persons who grow old so thoroughly that they actually forget that they ever were children, but I can't help wondering if any man or woman ever lived to such an age as to become impervious to the delights of "toffee," or the butter scotch that has made Dover a household word to every civilized nation under the sun.

Of course, you have eaten it—to the joy of your soul and to the detriment of your teeth—and, if you will promise not to repeat it, I will give you the secret recipe for this candy, for it is made nowhere as in England. Take three pounds of "coffee" or "C" sugar, butter to the amount of a pound and a quarter, with half a teaspoonful of cream of tartar. First dissolve the sugar in just as much cold water as may be required for that purpose, then mix all the ingredients together, and boil them, without stirring the mixture until it will snap when dropped into cold water. At this moment remove it from the fire; add eight or ten drops of lemon extract, according to its strength, and pour the mixture into well-greased pans to be cut into squares as it cools.—From Odds and Ends of Culinary Geography, by Miles Bradford in The Bohemian for January.

Prune Salad.

Prunes served as a salad are a novelty that is decidedly worth trying. The prunes, after cooling, are soaked in sherry and then candied with walnuts or pecans, put on the crispest, palest lettuce leaves and dressed with a dressing having twice the amount of lemon juice as it has oil, and mustard, celery salt and pepper. It's a delicious salad.

HANDKERCHIEF NOVELTIES.

Novel Designs Complementing the Season's Dress Fabrics.

The subject of handkerchiefs is an unusually interesting one this season. Here, as in every other accessory of woman's costume, novelty presents itself in the most fascinating guises. It is the colored handkerchief, strange as it may seem, which claims first place; and this too, with the smartest dressers. The old prejudice against the handkerchief carrying even the slightest suggestion of color has been entirely forgotten, and by those, too, whose exclusive tastes permitted in the old days the selection of only the neatest, homiest and most unobtrusive embroidered pure white affairs.

These new affairs are absolutely irresistible in their dainty colorings and designs. The linen is of the finest, and the designs the most artistic. The Japanese tendency which dominates the costume world is traceable in many of the best designs.

The majority of these handkerchief novelties have a narrow colored hem in pink, blue, green or yellow, in the palest tint. Some show border effects in conventionalized flower designs, the flower centers a bit of delicate hand embroidery executed in finest cotton or linen threads. Clusters of tiny diamonds, polka-dots and squares in one or two colors alternate inside of the colored hem, with embroidery dots usually in white, though sometimes in color. Then there are the plaid handkerchiefs, with and without a plain-colored hem. These are more often in two-tone effects, and show a bit of fine handwork in a corner design in the form of a tiny flower spray in the place of the initial.

Initial handkerchiefs, by the way, are still good style, but they come only in the plain whites, and not in newly colored affairs.

Some very pretty patterns show the colored printings in corner and border designs, embroidered over with tiny dots, and naturally the more embroidery these handkerchiefs carry the higher they are marked in price.

Another novelty shown among the most exclusive patterns has the daintiest finish imaginable in the form of a very narrow lace edge, hand-made, lace, by the way. These, of course, are more or less expensive, but the clever and ingenious girl may buy the plain handkerchiefs and set on the lace herself with very gratifying results, both as to effect and price.

Polka-dots are well represented, doubtless because of the prominence given this design in dress fabrics this season.

Checks also are not without favor, so the summer girl will find little difficulty in matching her dainty frocks with handkerchiefs, complementing them in both color and design.

THREE DISHES OF CHICKEN.

All Good, and Among Them the Old-Fashioned Stew.

Chickens should be cut up clean and seasoned over night or for a few hours. It improves the flavor. Cook all chicken slowly. Prepare the three following recipes:

Louisiana Chicken.—Roll each piece of seasoned chicken in flour, put in iron frying pan and cover with cloths of butter and one pint of milk. Cook tightly with weights on lid and bake in slow oven. When the milk has simmered down add another pint and bake until tender.

Old-Fashioned Stewed Chicken.—One small minced onion to a tablespoonful of butter, fry golden brown, then add one tablespoon of flour, mix well, then one cup of tomatoes, pinch of ginger, cook up, and then add one pint of water and then chicken. Cook slowly and add more water if needed.

Chicken Hash.—Mince cold chicken and one green pepper and one-half can of button mushrooms, and add all to a rich cream gravy and season. For the gravy one tablespoon of butter, mix with one of flour, and add one cup of milk or more.

How to Clean Paint Brushes.

So many people renovate their own houses now, and repaint and touch up their garden railings, that the following hint may be of some use. When you have finished painting put your brushes into a stone pot in which you have melted some soft soap and soda in a little boiling water. Whisk the brushes round and round in this; change the water, add more soap and soda, and so on until the brushes are clean; rinse them in warm water, and leave them standing in cold water until you wish to use them again. If they have become dry and hard, rinse them in turpentine before washing them.

Sweeping the Invalid's Room.

Most of us know how untidy a sick room becomes, and how annoying the dust of the sweeping is to the patient. "To remedy this," said a trained and capable nurse recently, "I put a little ammonia in a pail of warm water, and with my mop wring as dry as possible go all over the carpet first. This takes up all the dust and much of the loose dirt. A broom will take what is too large to adhere to the mop and raise no dust. With my dust cloth well sprinkled I go over the furniture, and the room is fairly clean."

For Spotless Windows.

Apply a little paraffin with a well-worn sponge or chamois leather if you want to have spotless windows. Rub them over with a damp duster, then finish with a thoroughly clean, dry duster. By this treatment the glass will acquire a brilliant polish and will keep clean much longer.

SOUFFLE OF PRUNE

SAVORY DISH NOT SUFFICIENTLY WELL KNOWN.

Excellent Substitute for Fruit When the Latter Is Out of Season—Other Recipes Well Worth Trying.

Prune soufflé with the proper zest may take the place of fruit in a season when it is scarce. For prune soufflé beat the yolks of four eggs and three tablespoonsful of powdered sugar to a cream. Add one small teaspoonful of vanilla and mix them with half a pound of prunes. Wash well and stew until skins can be pierced with a toothpick, then drain, remove stones, and cut each prune into four pieces. Mix in lightly the whites of four eggs, which have been whipped to a stiff froth, a dash of salt having been added to the whites before whipping them. Turn into a pudding dish and bake in a moderate oven for 20 minutes. Serve as soon as taken from the oven. A few nuts added to the prunes before the whites are folded in are an improvement.

Varying baked beans may be accomplished by trying a recipe liked by the Spaniards. One quart of white beans par-boiled, one quart of strained tomatoes, one onion chopped fine, one tablespoonful of sugar, one-quarter of a teaspoonful of mustard, a sprinkle of red pepper, two or three small slices of salt pork. Salt to taste. Add one level teaspoonful of baking soda to water in which the beans are being par-boiled. More or less red pepper may be used as desired, and in place of salt pork a tablespoonful of butter may be substituted. If salt pork is used, parboil and cut into small squares, mix all in baking pan, and bake in oven two hours, or until beans are tender.

To stir the appetite of an invalid it is necessary to introduce a novelty in diet. Add a few grains of salt and pepper to three beaten egg yolks, half a pint of beef tea, flavored with parsley; strain into a double boiler and cook, stirring slowly until thickened; pour into cups and serve either hot or cold.

Onion sauce lends tone to meats. To make one that has met with favor among the best cooks, boil three or four white onions till tender, then mince fine; add one-half pint of milk; add a large tablespoonful butter and salt and pepper to taste; stir in the minced onion and one tablespoonful flour moistened with cold milk. Boil till smooth. Serve with roast fowl.

Children enjoy cream puffs and cream cakes above all other things. Cream till smooth one pound of butter, and add the yolks of eight eggs beaten well with one-half pound of powdered sugar and one teaspoon of sweet cream. Stir in flour to make it stiff enough to roll out thin. Sprinkle over this powdered sugar, cinnamon and nutmeg. Cut in the shape of leaves and bake in a quick oven.

Rhubarb tarts may be made English fashion with a thin top crust over the stewed rhubarb. Fry firm, juicy, tender rhubarb, measure sufficient sugar, and put with the cut pieces on to stew. Pour into a deep pie tin and put on pie crust, baking in oven until done.

HOUSEHOLD HINTS.

To prevent white fabrics, such as table or silk evening gowns, lace or crepe shawls, becoming yellow when packed away, sprinkle bits of white wax freely among the folds.

Macaroni or rice, if placed in a colander after cooking and rinsed with cold water, will not stick together in a solid mass, as it is otherwise inclined to do. The rice can be put into the oven for a moment afterward to reheat.

Wallpaper which is not stained in any way, but simply soiled by dust or smoke, can be cleaned by the simple means of oatmeal. This should be applied with a piece of flannel, the whole surface of the wall being gone over by degrees.

In case of a tiled floor, a little linseed oil rubbed in, and the tiles subsequently polished, brings up the colors wonderfully.

To clean a kettle, fill with potato parings and boil fast until quite clean.

Succulent Orange Cake.

Orange cake ranks among the good things of a luncheon climax. Sift one and one-fourth cups of pastry flour with a pinch of salt and two teaspoons of baking powder, four times. Beat one cup of sugar, three egg yolks and one white until creamy and light yellow in color. Add one-fourth cup of cold water and the juice and grated rind of half an orange, and beat again. Lastly add the sifted flour and beat thoroughly. The latter should be thinner than for an ordinary cake. Bake 25 or 30 minutes in a moderate oven. Use a pan eight by ten inches in size. For the frosting, beat the white of an egg until stiff, add gradually one-half cup of powdered sugar, sometimes a bit more is required, and the juice and grated rind of half an orange. Beat until stiff and spread evenly on the cake.

Fish Croquettes.

Two tablespoons melted butter, two tablespoons sifted flour, stirred together until smooth. Pour in slowly one-half cup milk and cook until thick. Remove from stove and have ready some shredded codfish and mashed potatoes. Mix with the paste until thick enough to roll into shape about the size of a finger. Roll into cracker crumbs, then into one beaten egg, again into cracker crumbs, and fry in kettle of hot fat.

STUFFING NEEDLE CUSHIONS.

Wool, Cork Dust, Bran or Human Hair Will Do.

Fortunate does that woman consider herself who has a bit of clean wool with which to stuff her new needle cushion. It is so nice and light and lends itself so readily to manipulation. It makes such a smooth, neat cushion. It fills in at the corners so easily and fluffs out in the middle so beautifully. Ah, yes! It does all these pleasant things, but it is a delusion and a snare just the same, for it absorbs and retains moisture. Therefore needles that are kept in a wool-stuffed cushion rust sooner and worse than in any other kind.

Very fine cork dust is good because light and nonabsorbent. Bran is good, but not light. Sawdust is heavy and absorbent. Bran or sawdust are good for large cushions for the bureau, where one is constantly changing the place, because it is heavy and does not permit the cushion to slide around very readily.

But for small cushions that are needed in one's work basket and in which some one needle may not be used for months the most satisfactory stuffing is human hair. It neither absorbs nor retains moisture and it is light and springy. Many women save their "combings" to be made over into some article for the cushion. These same combings may be thoroughly washed (with a little ammonia in the water) and as thoroughly dried and they will be ready for use. Or the clippings of the children's hair may be utilized. Once having used a cushion stuffed after this fashion one generally cares for no other kind.

FLOWERS IN WINDOW-BOXES.

Pleasure for Those Who Have No Garden or Porch.

To the flower-lover, who has no garden or porch, window-boxes offer excellent opportunities. Nothing can give more pleasure to one who lives in a flat or house. If you have several boxes to fill, and want something new, try filling each with flowers of one color, with just enough of some other to relieve the monotony. A charming box is one filled with either pink or red geraniums. These are easy to grow, and they bloom constantly. A box is also attractive when filled with yellow nasturtiums of different shades, and of the climbing and dwarf varieties. Petunias, sweet alyssum, raignonette, heliotrope, and many other flowers may also be grown.

The chief requirement for boxes is that they be of sufficient size to hold a quantity of dirt that will not dry out too quickly. Filled with a rich, loamy soil that holds moisture well, and watered regularly, good results should be obtained. Too much sun is as harmful as too little.

Any carpenter can readily make a box to fit the desired place. If one must think of economy, there are many packing boxes which are the right size for the purpose. They should, however, be fortified in the middle with cross cleats, but need not be lined. They should be well painted, lead green, or a color to match the house. It is a good plan to fill the boxes with about two inches of broken charcoal before putting in the soil.

Potatoes in Cheese Sauce.

M. E. Southworth gives the following recipe for potatoes en queso (potatoes baked in cheese sauce): Put two tablespoonsful of crumbled cheese, or potted cheese, in a saucepan with two tablespoonsful of butter; when melted add two tablespoonsful of flour and rub until smooth and creamy. Season with salt, pepper, and a dash of tabasco, and then add slowly one and one-half cups of milk, stirring until thoroughly blended. Remove from the fire. Peel six large, firm potatoes, and slice rather thin and chop one sweet bell-pepper. Put a layer of the potatoes in a baking dish, and sprinkle with the chopped pepper, then another layer of potatoes, and so on until the dish is filled. Over all pour the thickened cheese sauce, and sprinkle broken English walnut meats and bits of butter on top, and bake until the potatoes are thoroughly cooked.

Stuffed Cabbage.

Select a head of cabbage, not too hard, boil for half an hour, put upon a platter to cool, then separate the leaves and fill with the following: One pound of chopped beef, one pound of chopped pork, three or four slices of stale bread soaked in milk, two eggs, one onion, one-half cupful of milk, parsley, salt and pepper. Fill in a leaf at a time and fold. When finished tie the whole tightly with wrapping cord, boil slowly for two hours. When ready to serve, pour over melted butter.

Mock Blaque Soup.

One-half can of tomatoes, warm one quart of milk, then add the tomatoes, one-half cup butter, one tablespoon cornstarch (dissolve cornstarch into a little of the cold milk before adding it to the hot milk), one teaspoon salt, one-half teaspoon pepper. Serve with croutons. Croutons are made by cutting your bread into little cubes about one-half inch square and fried in butter until brown.

Room Disinfectant.

A good disinfectant to use in a sick room or in any room where a close, musty, or severe odor is noticed, is to put ground coffee on a shovel, with a bit of camphor gum in the center of it. Light the gum, which is non-explosive, and easily ignited, and allow the coffee to burn with it. A refreshing and sanitary perfume is the result.

DUSTER IS DOOMED.

DANGER IN OLD-TIME BUNCH OF FEATHERS.

Tuberculosis and Many Minor Ills Lurk in Its Wake—Only Proper Way to Sweep a Carpeted Room.

The committee on the prevention of tuberculosis is trying to rid every house of the old feather duster. The recruits in the warfare against consumption have taken up arms against it. A good deal is heard about street dust and soft coal as a nuisance and as dangerous to the public health, but we are apt to forget that right in our own homes we often have a danger that is perhaps just as great as either of these. The old-fashioned way of cleaning a room with a feather duster is a real menace to health. The men who have organized anti-tuberculosis movements have come out with the following public announcement about sweeping and dusting:

"When you sweep a room raise as little dust as possible, because this dust when breathed irritates the nose and throat and may set up catarrh. Some of the dust breathed in the dusty air reaches the lungs, making parts of them black and hard and useless."

"To prevent making a dust in sweeping, use moist sawdust on bare floors. When the room is carpeted, moisten a newspaper and tear it into small scraps and scatter upon the carpet where you begin sweeping. As you sweep brush the papers along by the broom, and they will catch most of the dust and hold it fast, just as the sawdust does on bare floors. Do not have either the paper or the sawdust dripping wet, only moist."

"In dusting a room do not use a feather duster, because this does not remove the dust from the room, but only brushes it into the air so that you breathe it in; or it settles down, and then you have to do the work over again."

"Use soft, dry cloths to dust with and shake them frequently out of the window, or use slightly moistened cloths and rinse them out in water when you have finished. In this way you get the dust out of the room."

"In cleaning rooms you should remember that dust settles upon the floors as well as on the furniture, and is stirred into the air we breathe by walking across the floors. You can easily remove all this dust in rooms which have bare floors, in houses, stores, shops, schoolrooms, etc., after the dust has settled, by passing over the floor a mop which has been wrung out so as to be only moist, not dripping wet."

POINTS ON IRONING LACE.

Well to Remember if You Desire the Best Results.

One of the points to remember when ironing lace is to iron it well to the width, so that the whole design of the lace will show clear and distinct and look as near like the new material as possible.

To do this the lace must be carefully pulled to the width and then placed on the table wrong side up and ironed along the straight edge, holding the lace up in front of the iron so that the toe of the iron may press the lace to the width and also keep the selvedge straight.

Again place the lace flat on the table and iron across the width, pressing the toe of the iron into each point until it is quite dry. If the lace has a raised pattern, a thick piece of felt or three folds of ordinary blanket may be slipped under the ironing sheet and the lace ironed over it. This will raise the work considerably.

Very fine lace should be ironed through muslin and never touched with the bare metal.

Cold Slaw.

Select a fresh head of cabbage, pick off the outside leaves, cut in half with a sharp knife, shave into fine pieces, a board comes for this purpose, put the shreds into a dish and pour over the following dressing:

Take the whole of two raw eggs, beat slightly, add half a tumblerful of cream, stir well then add two tablespoonsful of good vinegar (unless very strong) stir until it thickens.

Put on the fire in an enameled saucepan until it comes to a boil, remove from the fire, pour over the cabbage while hot, mix thoroughly and put away to cool. Just before serving season with salt and pepper.

Frothed Chocolate.

To make frothed chocolate for ten or a dozen guests, beat two quarts milk in a double boiler so that there will be no danger of its scorching. Cook in a saucepan four squares chocolate with four tablespoonsful sugar, four tablespoonsful hot water or milk, and a saltspoonful salt. When smooth and shiny add the hot milk gradually, stirring all the time. Then whip lightly with an egg beater and flavor with cinnamon or a teaspoonful vanilla, or a little of each. Have ready a pint of whipped cream, put a tablespoonful in the bottom of each cup, pour the hot chocolate over it and serve very hot.

Peas in Turnip Cups.

Select even sized white Dutch turnips. Peel them and scoop out the center, so that only a shell remains. Put these in a steamer and cook until tender, but not soft enough to lose their shape. Put a turnip cup on a small plate, fill the center with French peas which have been heated in a rich white sauce, and surround the base of the turnip with sprigs of parsley.

THE SECRET.

Have my eyes not told the secret? That has long been in my breast? Have you, as I lingered with you? Never known or never guessed? Need I grope for words to tell, Since my glances have betrayed me? Since you know the truth so well?

SITE.

Yes, your eyes have told I betrayed you; All that you could tell I know; I have learned your heart's dear secret, You revealed it long ago; By your signs and by your glances All that you could whisper now I have learned with glad assurance— But repeat it, anyhow.—Chicago Record-Herald.

The Age.

First Reader—It was an easy matter to classify the stone age, the bronze age, etc.; but this age with its many and wondrous inventions, what name will fit? Second Reader—Judging by the eggs (and other grub) we get nowadays, it strikes me storage would be a most right—Judge.

ADORABLE SPRING.



Michel—Oh, yes, I adore spring. It is so like childhood, you know? Howard—Oh, yes; very specially for the most part.—Cincinnati Inquirer.

The Bargain Hunter.

From store to store she hastens, And will think the day well spent If on all the things she purchases She saves but half a cent.—Judge.

Scheme Didn't Work.

Mrs. Slinpurs—It's all nonsense to talk about managing a husband by silent appeals to his good nature. It can't be done. If you want anything you've got to say so right out. You know this horrid old hat I've worn for two seasons?

Mrs. Madeshtiff—Yes; and I suggested that you should quietly put it on and let him see you wearing it.

Mrs. Slinpurs—That's just what I did—exactly what I did; and when I proposed to walk down the town with him he said, "I'm afraid all this finery will make my old clothes look shabby!"

The Metropolitan Habit.

In an Italian mission school in New York city the teacher was giving a lesson on the life of Lincoln.

"And remember, children," she said earnestly, "when Lincoln went to school it wasn't as easy for him as it is for you. He had to walk miles and miles and miles."

"Why didn't he ask for a transfer?" asked a little boy on the front seat.—Judge.

A Frightful Rumor.

Cecil—Poor Alky Duffington is on the verge of complete nervous prostration over a ridiculously stupid rumor.

Percy—My word! It's the first I'd heard of! What! That agitated the dear boy so?

Cecil—Some anonymous writer has declared that in the very near future, valets will no longer be fashionable.—Puck.

Pay Day Not Eternity.

"Young man," said the serious gentleman, "did you ever pause and think that each tick of the clock brings you another moment nearer to the end of your existence?"

"I was thinking of something of that kind this very minute," cheerfully replied the youth, "only the idea struck me that each tick brought payday that much nearer."

Up to Uncle.

"Oh, uncle, do give mother her pretty diamonds back again."

"What on earth do you mean, darling? I haven't them."

"But I heard mother say that she has had to let you have them since her last bridge party, and won't be able to get them back for a long time!"

Animals That Roam.

"Now, Johnnie," asked his teacher, "when you go to the country in summer what animals do you see roving about?"

"Boulders," was the prompt reply.—Judge.

Was a Postman.

Spencer—Miss Whiston told me that her father was a much traveled man of letters.

Ferguson—So he was. He had the biggest round of any postman in the district.

His Last Wash.

Tramp—I looks like a tramp, ma'am, but I ain't. I'm a sailor, ma'am. I was wrecked and washed ashore.

Unsympathetic Lady of the House—Well, you ain't been washed since, I'll wager.

TOOTHSONE RECIPES

APPROVED METHODS OF COOKING ONIONS.

Young Plants May Be Served on Buttered Toast Like Asparagus—When Escaloped Vegetable Is Delicious—Mint Vinegar.

To Cook Young Onions.—Peel, drop in cold water and let them soak 15 minutes. Cook tender in boiling salted water and serve on slices of buttered toast like asparagus. Season with salt, pepper and a little butter.

Onion Soup.—This is wholesome and "tasty." Slice two or three large onions and fry yellow in butter or clarified drippings. When soft add three tablespoonsful flour and stir until cooked and frothy. Now add slowly a pint of boiling water, stirring until smooth and slightly thickened. Have ready three potatoes boiled and mashed and add to them a quart of milk that has been brought just to the scalding point. Put the potato and onion mixture together, season with salt and pepper, let it get very hot, then press through a strainer into a hot tureen. Sprinkle over the top a little parsley minced fine and a handful crisp croutons.

Escaloped Onions.—Peel half a dozen large onions and lay in cold water for an hour. Cut in thick slices and put on to cook in boiling salted water. Boil ten minutes, drain and cover again with boiling water. Cook until they are tender, but still firm. Have ready a pint of rather thin cream sauce. Butter a baking dish, put in a layer of onions, then one of the sauce and sprinkle with bread sauce and crumbs and so on until the dish is full, having the last layer of buttered crumbs. Bake in a quick oven and brown. A little cheese may be used with each layer of crumbs, if desired. There should be enough of the thin cream sauce used to show generously about the onions when served.

Mint Vinegar.—Fill loosely a large wide-mouthed bottle with the mint leaves. Pour in vinegar, cork securely and let it remain for two or three weeks. Then pour off the vinegar into another bottle and keep well corked until needed. This is a capital substitute for fresh mint when the latter cannot be obtained.

Cowslip Vinegar.—An excellent vinegar is also made from cowslips (primula). Put one quart of the plants into a jar with three parts white wine vinegar. Cork tightly and let it remain for ten days. Strain, bottle and seal. An excellent addition are a few sweet briar tips—three or four to two cups of the liquid.

Vegetable Cutlets.—Boil separately until tender a half dozen French carrots, a turnip and an onion. Mash thoroughly and mix with a cupful cooked lentils drained perfectly dry. Season with minced parsley, salt and pepper, and a beaten egg and bread crumbs to bind together. Form into croquettes, cutlet shaped, dip in beaten egg, roll in fine crumbs and fry in deep fat. Garnish with parsley and serve hot. A little curry powder may be added to the seasoning.

ACCOUNT BOOK A NECESSITY.

Without It, There Is Bound to Be Waste in Household.

Unless one keeps a record of the way in which the pennies go, the expense account has a disgraceful habit of swelling larger than the income.

With an account book a housekeeper knows at a glance just how much meat, flour, or other articles of food it has taken for the table during the month, and can compare with the same month of the year before.

In this way one can easily tell if expenses are still on the same level or if they are on the increase, and the cause may be readily discovered.

Money left loose in a purse or bag goes, but no one can make an accurate account of it at the end of the month.

The little account book with everything down in black and white keeps business methods in the buying of supplies, and is a great factor for economy.

Spotless Linen.

The following recipe for the washing mixture will insure clothes being beautifully clean and white without a great amount of rubbing. Get two pounds of common soda, one pint of sweet oil, one pint of turpentine, one pint of ammonia. Dissolve the soda and pour into two-gallon bottle, add the sweet oil and turpentine and, lastly, the ammonia. Shake well together, and then fill the bottle nearly full with cold water; shake again and it is ready for use. One pint of this mixture put into the boiler when the clothes are boiling will surprise any one who has not tried it before. It leaves no smell, is economical and does the clothes no injury.

Chicken in Rice Cups.

This is a delicious luncheon dish, and also is an economical way of using small quantities of leftovers. To prepare it, line small buttered cups with soft-boiled rice a half inch in thickness. Fill the center with cooked chicken, finely minced, delicately seasoned and slightly moistened with cream sauce or chicken broth. Onion juice and minced celery may be added if desired. Cover the top with a layer of the rice and bake in a moderate oven for 15 minutes. Then invert the cups carefully on a heated platter and serve at once with any preferred sauce.

TWO RIVAL FLOOR COVERINGS.

Linoleum and Oilcloth Must Not Be Treated Alike.

Linoleum is made with a mixture of powdered cork, linseed oil, resin and a pigment pressed on burlap between heated rollers. The patterns are painted on it and it is then varnished. Oilcloth is made by applying several layers of coarse paint to burlap or coarse canvas finishing with finer paint, then painting on the pattern and finally varnishing. It can easily be seen that these cloths, finished as they are with varnish and paint, should not be washed with strong soaps or alkalis, and that a careful oiling now and then will surely be beneficial.

Oilcloths may be kept bright for years if properly varnished each season.

The oilcloths should never be scrubbed with a brush, but after being first swept should be cleaned with a large soft cloth and cold or lukewarm water, in which has been dissolved a little borax, dip a flannel cloth in milk and with this wipe the oilcloth. Linoleum may be brightened with a little glue water.

Melt a little ordinary glue in water apply it with a flannel cloth. The linoleum should be clean and dry before rubbing it with the glue water.

GLASS NEEDS TENDER CARE.

Careful Washing and Drying Is Absolutely Indispensable.

There is nothing that repays one more for careful washing and drying than glass. First, one must have a basin of warm water, softened with dissolved soap, which makes a very good lather. The water must not be too hot, or it will break the glass. Have a basin of clear water to rinse the glass in after washing it, and if a very fine polish be desired on it have a third basin of cold water with a little ammonia in it.

Wash each article separately, rinse it well and dry with a soft glass cloth which should be made of linen, or dry fluffy particles will stick to the glass and spoil its bright appearance.

When it is washed and dried polish with a leather kept only for the purpose, or with a silk handkerchief or with some soft tissue paper.

For cut glass, if the pattern be at all deep, when washing it use a soft brush with a little soap rubbed on it so that all the crevices of the pattern are thoroughly cleaned. Rub in clean water and a little household ammonia.

How to Make Paprika Schnitzle.

Slices from leg of veal of medium thickness, cut into pieces, say three by four inches—or any size to suit. Salt and pepper the pieces; roll in flour, fry light brown on both sides. Have your fat hot before putting the meat in to fry. In frying veal it is nice to put a little butter with your frying fat. When brown cover with water (hot), add a small onion, a few slices of lemon, a dash of vinegar and several good shakes of paprika. Cover, and let all boil till the meat is tender. If the gravy boils down too much, add a little more water and let it cook until there is just enough gravy. Serve on a hot platter with the gravy strained over the meat. It is a good plan to taste the gravy, while boiling, for salt, etc.

A half hour will do for this.

Care of Table Cutlery.

All table cutlery should be washed as soon as possible after it has been used to cleanse the knives and cutlery of grease, the latter being afterward well dried and the pieces rubbed with knife-powder, while in cases where knives are cleaned in a machine this duty should always, if possible, be entrusted to the same person, a point which considerably lessens the working power of the knife-machine. Knives must never be kept in a cupboard close to hot fire or near the kitchen stove, as this will cause the handles to crack. When not in use cutlery should be rubbed with butter fat and wrapped in brown paper.

Mocha Cake.

Six eggs, two cups bar (fruit) sugar, one-half cup lukewarm water, two cups flour, one heaping teaspoon baking powder. Cream yolks and sugar together, add water, then flour and baking powder, then the whites beaten thoroughly. Bake in moderate oven.

Letting for above cake. One-half cup butter, creamed. Add all the fat sugar it will take in one tablespoon cream, one teaspoon vanilla, one and one-half pounds almonds, blanched, dried and browned in oven, then roll nuts. Cut cake in small squares, spread with icing and roll in nuts.

A Useful Hint.

When washing painted walls or wood put about two cents' worth of paint-size (previously dissolved in hot water) in a pail of water, and apply with a soft cloth. The dirt will be very quickly removed and the paint improved in appearance. Wet the bottom part of the paint before commencing at the top. This prevents the water leaving dirty marks on the lower part.

Removal of Stains.

Status made by medicines and liniment may be successfully removed by means of liquid ammonia. A little of the spirit being poured into a saucer, the stained garment laid across it, and the spot dabbed repeatedly with the finger until it disappears. It should then be rinsed in tepid water and washed with strong soap and in the usual way.

WENT IN A HURRY

MAN LITERALLY ROLLED OUT OF TROUBLE.

Old-Timer Tells of Tough Experience in a Western Texas Town Where the Country Was Wide Open.

The passing of gambling in Texas brought out reminiscences of the early days when the games were run wide open in many of the towns of the state. Jess Fry of San Antonio, who was in the front during the construction of the Southern Pacific through the western part of Texas, tells this story.

"In 1884 I was railroad and express agent at a new station, which was then the end of the line of the Southern Pacific. This experience of mine happened on a monthly pay day. Every workman in camp had money. Most of them had the gambling fever, and leeches from all over the west were on hand to get their share of the dinero.

"On this particular day the most notorious of the professional gamblers in camp was like Winters, who had come over from Tombstone, Ariz. Along in the evening Winters and a few others started a poker game in a tent which was pitched just at the edge of a steep hill. When I got through with my duties as agent I went up to take a look at the game.

"I was invited to take a hand, and that being about the only way to pass away the time I sat in. The other players were sitting upon empty powder kegs and boxes, and I went to the commissary tent near by and got an empty flour barrel, which I used for a seat.

"The game progressed without incident for an hour or two, and then there occurred the biggest rumpus I was ever in. There were five or six players besides Winters. Among them was a half-breed Mexican who had come over from Mexico with a reputation as a killer.

"He was, like Winters, a professional gambler. Winters was unacquainted with this half-breed Mexican. He took him to be a forerunner of a construction gang, probably. Had he known his desperate character, I don't believe he would have been so quick to precipitate the trouble.

"The pot was a large one. The half-breed Mexican and Winters caught match hands. Both men claimed the pot. Each started to reach for it about the same instant, each drawing his gun with his right hand. They fired at each other simultaneously.

"That was only the beginning of the melee. The light was knocked out, and in the darkness the flash of pistols could be seen. I am old enough now to admit that I was scared.

"The first thought that occurred to me was that I must seek some place of safety. Why not crawl into the empty flour barrel? I got into the barrel all right, and was lying there trembling when one of the gamblers gave the barrel a kick to get it out of his way and sent it bouncing the flap of the tent and away it went, rolling down that steep hill, with me inside of it.

"That hill was nearly half a mile long, and the barrel went tumbling down it, bumping over stones and crushing through the desert vegetation. Toward the end of the descent it was going at a terrific speed.

"I suffered untold agony during that terrible ride. I could not get out. I was rolled over and over at the rate of a hundred times a second. It seemed to me, it happened that there were no hills protruding through the barrel. Had there been I would have been punctured full of holes.

The barrel finally came to a standstill and I crawled out. I was bruised all over, but managed to pull myself up the steep hill to the railroad station. I had escaped from the scene of the shooting, but I felt that I would probably have fared better had I remained there.

"The shooting affray resulted in the killing of Winters, the half-breed Mexican and another gambler."—N. Y. Sun.

Norfolk's Population.

A New Yorker who had attended the opening of the Jamestown exposition was strolling along City Hall avenue in Norfolk the following evening. He had become impressed with the fact that Norfolk is booming. On every hand large and substantial buildings greeted his eye.

"I wonder how many people there are in this burg," he murmured to himself. Soon he came upon an aged daily. The New Yorker stopped him and said: "How many people live in Norfolk?"

The daily looked at the stranger a few moments and then replied thoughtfully: "Well, cap'n, dere's 'posed to be 'bout 50,000 'peoples hyeah, countin' de white folks."

Medicine of Bamboo Sap.

In India the sap of the female bamboo is used for medicinal purposes. "Tabasheer" or "bansthorban" is sold in all Indian bazars, as it has been known from the earliest times as a medicinal agent. It is also known in Mexico and was an article of commerce with early Arab traders of the east. Its properties are said to be strengthening, tonic and cooling. It has been analyzed and has been shown to consist almost entirely of silica, with traces of lime and potash. From its remarkable occurrence in the hollows of bamboos the eastern mind has long associated it with miraculous powers.

CAPTAIN KNEW HIS BUSINESS.

Story of the Bark That Broke Record Around the Horn.

"A story of heroism of the sea, rivaling that of Gullat in 'The Tollers of the Sea,' has just been enacted in the Pacific ocean," said John P. Barnes, a San Francisco merchant to a Washington Post writer. "It is the story of an intrepid sea captain who resurrected a sunken ship that had been given up for lost and put her in such good condition that she has broken all records for sailing craft around the horn.

"The sea captain lived at San Diego until a year or two ago, having retired on a modest income. His name is Thayer. One day he read in the papers of an auction sale of the hull of a ship in the South seas. He went to San Francisco, where he found that the ship had been valued at \$250,000 and had been grounded in a storm, deserted by the crew and supposedly pounded into a shapeless mass upon the rocks. But he thought he would take a chance, and so bid her in for \$1,100, getting a lawyer in Oakland to take a half interest.

"Getting together a wrecking crew, he traveled 7,000 miles to the island of Manga Riva, where, through heroic efforts and after many months, he got the ship to the level and towed her back across smooth summer seas to San Francisco. There the vessel was rebuilt into a three-masted bark. Captain Thayer came on to Washington and got the government to register the British ship Pyrenees, for that was its original name, as the bark Manga Riva. Then, after the refitting had been completed, he sent her to Swansea, Wales. The bark made the fastest time ever attained by any sailing vessel between the Pacific and Atlantic oceans. Captain Thayer is now enjoying the income from his daring, and his name is being paraded up and down the Pacific coast among marine folk as the modern Gullat."

What a Frown Can Do.

A single bitter word may disquiet an entire family for a whole day. One surly glance casts gloom over the household, while a smile, like a gleam of sunshine, may light up the darkest and weariest hours.

Like unexpected flowers which spring up along the path, full of freshness and fragrance and beauty, do kind words and gentle acts and sweet dispositions make glad the home where peace and blessing dwell.

No matter how humble the abode, if it be sweetened with kindness and smiles, the heart will turn lovingly toward it from all the tumult of the world, and it will be the dearest spot beneath the sun, says an exchange.

And the influences of home perpetuate themselves. The gentle grace of the mother lives in the daughter, and the fatherly kindness finds echo in the nobility and courtesy of sons; while, on the other hand, from an unhappy, misgoverned, and disordered home go forth persons who will make other homes miserable, and perpetuate the sourness and sadness, the contentions and strifes and railings which have made their own lives so wretched and distorted.

Toward the cheerful home the children gather as clouds and as doves to their windows, while from the home which is the abode of discontent and strife and trouble they fly forth.

Song Birds' Ocean Trips Cost Money.

Mme Sembrich, who sailed for Europe the other day, occupied a suite on board the steamer for which the sum of \$1,100 was paid. Caruso's quarters came a little lower—\$900 being the sum expended in getting him back to his dear Italy for the summer. There may be those who sympathize with the impresarios who agree when they engage artists to pay their expenses both ways. This sympathy with Herr Conrad and Director Hammerstein we consider misplaced, however. After all, they calculate in advance the cost of a singer, and it matters little whether they pay the money over direct or hold out a part of it for the steamship lines.

The expense really falls upon the public—the people who pay anywhere from \$5 to \$100 each for the privilege of hearing the Sembrichs and the Carusos sing.

Salaries in England.

New York is generous to her judges, and \$17,500 is a splendid salary. If a man will not remain on the bench for that sum he is not likely to remain for \$25,000. In England the lord high chancellor gets \$50,000 a year; the attorney general, \$35,000 and fees, which amount to about \$29,000 more, making \$65,000 in all; the solicitor general, \$30,000 and fees, or \$50,000 all told; justices of the court of appeals, \$25,000; justices of the high court of justice, \$25,000; lord chief justice of England, \$1,000; judge of the city court of London ("common sergeant") \$10,050; judge of the Bow street police court, \$9,000; judge of the probate and divorce court, \$25,000, etc.

Good Ballast for Balloons.

It is now possible for a balloon to throw out more ballast than it carried up from the surface of the earth. In a balloon ascent made from Berlin by Capt. Von Krosig, the pilot of the Parsival balloon, there was carried a quantity of chemicals which have the property of absorbing moisture, and thus increasing their weight in damp atmosphere. The experiment was successful.

Good reports continue to be made regarding the young Filipinos now in this country and who are students at various schools and colleges. There are nearly 200 of those youths in the United States, distributed in various educational institutions. In a sense, they are wards of our government, to which reports of the work and the conduct of the young men are sent. These reports show that with very few exceptions the Filipinos are industrious and studious young fellows, who have made excellent use of their opportunities. Only one of the entire number sent here has been returned to his home on account of misconduct, and very few have failed to give good accounts of themselves in every particular. And when they go back to the Philippines with an American education, supplemented by some knowledge of American political institutions, they are likely to furnish important leaven for the mass with which they will mingle.

One of the modern improvements in mail service which the United States government has been foremost in adopting is the establishment of "sea post offices." This means the providing of facilities on ocean-going steamers by which mail is assorted on board and delivery thereby expedited. It is represented that mail thus disposed of reaches the intended destination 12 hours earlier than by the old system. Postmaster General Meyer approves the plan and contemplates extension of the arrangement. He is preparing to create at least two more of these "post offices" on vessels carrying American mail to Europe, the result of which will be highly pleasing to postal patrons.

Chartreuse, the liquor of the Carthusian monks, was the invention of an aged banker. On the expulsion of the Carthusian fathers from France the Chartreuse receipt was sold at auction for \$1,750,000. The French buyers, however, undertook a losing business, for the monks are now making their liquor in Spain, and epicures prefer it to that of the French firm.

S. G.

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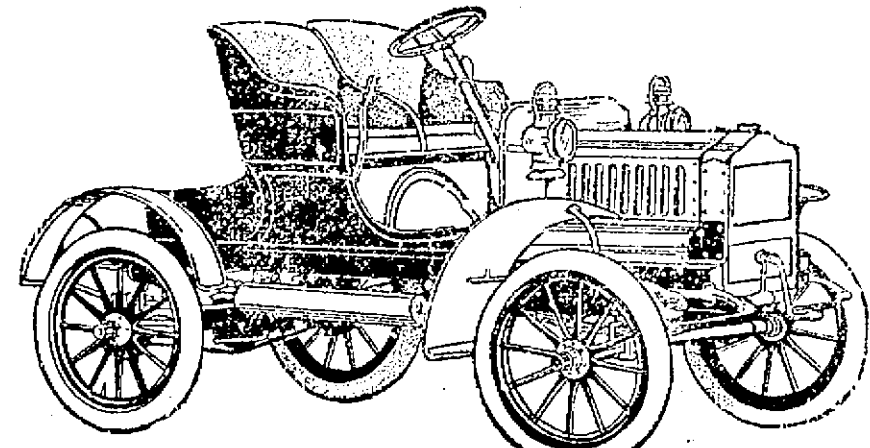
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WHAT WOMEN WEAR



COSTUMES IN SHANTUNG SILK AND CHIFFON

Some one has spoken of the present year as a "season of plaids" but this is only true of tailormades for morning wear; one rarely, if ever, sees a plaid gown worn in the afternoon. On the other hand, stripes are in the full flood of favor, in every possible material; grey and white stripes and dull blue and white stripes are immensely fashionable and in many cases the striped materials are worked with plain-faced cloth in a particularly effective manner.

Recently I saw a costume of this order carried out in dull shades of gray, with the best effects. The skirt which was round and fully gored, was made of the striped material, and there was a deep hem of plain cloth, headed by handsome braiding in a rather dark shade of gray. There was a very short coat—barely reaching below the waist—with a sac back and double-breasted fronts; the coat itself was made of plain cloth, but the lower portion of the kimono sleeves showed stripes, and there was a blouse of chalk white guipure laced with motifs of embroidered muslin. It was a most original-looking little gown, and was accompanied by a cloche of Tuscan straw, with dark gray velvet ribbons twisted round the crown and hanging in a bunch of ends at the right side, over the brim, and a clump of purple violets close to the front.

A novel fabric which should claim considerable attention for the making of summer dresses, either in bodice and skirt style or Chinese coat and skirt fashion, is Tussock silk striped, producing admirable effects in mixtures of blue and white, and holland color and white, and mauve and white. I have seen these excellently made, and very simply trimmed with cross-way bands of the same material, with the bodice or coat showing pendant tassels to match, the under-sleeves and the vest being of tucked lawn.

Also I would hold a brief for plain Tussock, or Shantung, as the authorities have now elected to call it, while they have dyed it in every conceivable color, and also accept it with pleasure when it assumes its most natural aspect, a straw tint. No costume looks better than a plain Tussock



An Exquisite Design in Voile Dress. gown well cut and simply made, crowned with a brown mushroom hat with a floating veil. I quote this as an example of successful simplicity, the coat or bodice of the gown being made to suit the individual figure goes without saying, since this should be a modish mandate of perennial popularity.

The serious rival to Tussock silk is voile, which, however, not lending itself to be made into coats, needs must be relegated to bodices whose waists should be determined according to fancy. Many waists of voile gowns are cut low in front and high at the back, encircled with a broad belt, and very effective this is in combination with the wide sleeves, and decked to taste either with many frills or embroidery at the hem of the slightly gathered skirt.

Good combinations of color will do much to stamp individuality on frocks of this pattern, and there are some altogether adorable alliances being

made between heliotrope and blue, dull pink and purple, puce and Wedgwood, while a most admirable voile dress all of one tone takes a yellowish shade, almost buff, and looks well under the influence of trimmings of thick crochet lace to match.

Feather boas are making their reappearance, and are mostly shaded with two colors. Many reach to the bust, others to the waist, and others again to the knees, while tassels of silk or feathers terminate them, and velvet ribbons also sometimes do this decorative duty.

Hats are being pushed further and further back, until there is as much hair to be seen from the forehead as from the nape of the neck; indeed, in many cases there is more to be seen at the front than the back. Such a state of affairs is by no means conducive to a trim outline, but it attains favor, and no doubt will continue to do so during the whole of this season. To such millinery I confess I do not pay that fealty which I usually bestow upon any fashion just for fashion's sake, for in truth I do not think it is becoming to one woman out of a thousand, and I am convinced that the other 999 will wear it with enthusiasm. The outline is open and low, the brimming pendant at the back, a wreath of flowers being most popular round the brim.

And now a word concerning the dresses displayed in our pictures. In the larger illustration are shown two costumes, the one on the left being in the new banana colored Shantung silk, striped faintly with red, and the other is of white chiffon pointed with trailing stripes of black ribbon, alternating with applique bands of narrow silver lace and finished off in true lover's knot bows where the whiteness of the chiffon merges into an encircling band of palest blue, patterned with shadowy pink roses, this in its turn being succeeded by a band of silver tissue veiled with a cobwebby black net and headed by folds of plain pink, and blue and silver, and a trail of tiny silken blossoms wrought in blue and pink silk. All this exquisite detail is repeated on the bodice, with the addition of some cobwebby lace, sundry silken and silver tassels, and a knot of black ribbon, catching in a long-stalked rose while a toque where quite a bouquet of pink roses against the hair in front, and three pale blue ostrich feathers curve over the back, is a worthy crown for an exquisite gown.

The dress in our smaller illustration is one of the latest designs in voile and is both exquisite and graceful.

"Toffee" as Made in England. It may be possible that there are some persons who grow old so thoroughly that they actually forget that they ever were children, but I can't help wondering if any man or woman ever lived to such an age as to become impervious to the delights of "toffee," or the butter scotch that has made Downcast a household word to every civilized nation under the sun.

Of course, you have eaten it—to the joy of your soul and to the detriment of your teeth—and, if you will promise not to repeat it, I will give you the secret recipe for this candy, for it is made nowhere as in England: Take three pounds of "coffee" or "C" sugar, butter to the amount of a pound and a quarter, with half a teaspoonful of cream of tartar. First dissolve the sugar in just as much cold water as may be required for that purpose, then mix all the ingredients together, and boil them, without stirring the mixture until it will snap when dropped into cold water. At this moment remove it from the fire; add eight or ten drops of lemon extract, according to its strength, and pour the mixture into well-greased pans to be cut into squares as it cools.—From Odds and Ends of Culinary Geography, by Miles Bradford in The Bohemian for January.

Prune Salad. Prunes served as a salad are a novelty that is decidedly worth trying. The prunes, after cooling, are soaked in sherry and then candied with walnuts or pecans, put on the crispest, palest lettuce leaves and dressed with a dressing having twice the amount of lemon juice as it has oil, and mustard, celery salt and pepper. It's a delicious salad.

HANDKERCHIEF NOVELTIES.

Novel Designs Complementing the Season's Dress Fabrics.

The subject of handkerchiefs is an unusually interesting one this season. Here, as in every other accessory of woman's costume, novelty presents itself in the most fascinating guises. It is the colored handkerchief, strange as it may seem, which claims first place; and this too, with the smartest dressers. The old prejudice against the handkerchief carrying even the slightest suggestion of color has been entirely forgotten, and by those, too, whose exclusive tastes permitted in the old days the selection of only the neatest hemstitched and most unobtrusive embroidered pure white affairs.

These new affairs are absolutely irresistible in their dainty colorings and designs. The linen is of the finest, and the designs the most artistic. The Japanese tendency which dominates the costume world is traceable in many of the best designs.

The majority of these handkerchief novelties have a narrow colored hem in pink, blue, green or yellow, in the palest tint. Some show border effects in conventionalized flower designs, the flower centers a bit of delicate hand embroidery executed in finest cotton or linen threads. Clusters of tiny diamonds, polka-dots and squares in one or two colors alternate inside of the colored hem, with embroidery dots usually in white, though sometimes in color. Then there are the plaid handkerchiefs, with and without a plain-colored hem. These are more often in two-tone effects, and show a bit of fine handwork in a corner design in the form of a tiny flower spray in the place of the initial.

Initial handkerchiefs, by the way, are still good style, but they come only in the plain whites, and not in novelty colored affairs.

Some very pretty patterns show the colored printings in corner and border designs, embroidered over with tiny dots, and naturally the more embroidery these handkerchiefs carry the higher they are marked in price.

Another novelty shown among the most exclusive patterns has the daintiest finish imaginable in the form of a very narrow lace edge, hand-made lace, by the way. These, of course, are more or less expensive, but the clever and ingenious girl may buy the plain handkerchiefs and set on the lace herself with very gratifying results, both as to effect and price.

Polka-dots are well represented, doubtless because of the prominence given this design in dress fabrics this season.

Checks also are not without favor, so the summer girl will find little difficulty in matching her dainty frocks with handkerchiefs, complementing them in both color and design.

THREE DISHES OF CHICKEN.

All Good, and Among Them the Old-Fashioned Stew.

Chickens should be cut up clean and seasoned over night or for a few hours. It improves the flavor. Cook all chicken slowly. Prepare the three following recipes:

Louisiana Chicken.—Roll each piece of seasoned chicken in flour, put in iron frying pan and cover with clots of butter and one pint of milk. Cover tightly with weights on lid and bake in slow oven. When the milk has simmered down add another pint and bake until tender.

Old-Fashioned Stewed Chicken.—One small minced onion to a tablespoonful of butter, fry golden brown, then add one tablespoon of flour, mix well, then one cup of tomatoes, pinch of ginger, cook up, and then add one pint of water and then chicken. Cook slowly and add more water if needed.

Chicken Hash.—Mince cold chicken and one green pepper and one-half can of button mushrooms, and add all to a rich cream gravy and season. For the gravy one tablespoon of butter, mix with one of flour, and add one cup of milk or more.

How to Clean Paint Brushes.

So many people renovate their own houses now, and repaint and touch up their garden railings, that the following hint may be of some use. When you have finished painting put your brushes into a stone pot in which you have melted some soft soap and soda in a little boiling water. Whisk the brushes round and round in this; change the water, add more soap and soda, and so on until the brushes are clean; rinse them in warm water, and leave them standing in cold water until you wish to use them again. If they have become dry and hard, place them in turpentine before washing them.

Sweeping the Invalid's Room.

Most of us know how untidy a sick room becomes, and how annoying the dust of the sweeping is to the patient. "To remedy this," said a trained and capable nurse recently, "I put a little ammonia in a pail of warm water, and with my mop wrung as dry as possible go all over the carpet first. This takes up all the dust and much of the loose dirt. A broom will take what is too large to adhere to the mop and raise no dust. With my dust cloth well sprinkled I go over the furniture, and the room is fairly clean."

For Spotless Windows.

Apply a little paraffin with a well-worn sponge or chamol leather if you want to have spotless windows. Rub them over with a damp duster, then finish with a thoroughly clean, dry duster. By this treatment the glass will acquire a brilliant polish and will keep clean much longer.

SOUFFLE OF PRUNE

SAVORY DISH NOT SUFFICIENTLY WELL KNOWN.

Excellent Substitute for Fruit When the Latter is Out of Season—Other Recipes Well Worth Trying.

Prune soufflé with the proper zest may take the place of fruit in a season when it is scarce. For prune soufflé beat the yolks of four eggs and three tablespoonfuls of powdered sugar to a cream. Add one small teaspoonful of vanilla and mix them with half a pound of prunes. Wash well and stew until skins can be pierced with a toothpick, then drain, remove stones, and cut each prune into four pieces. Mix in lightly the whites of four eggs, which have been whipped to a stiff froth, a dash of salt having been added to the whites before whipping them. Turn into a pudding dish and bake in a moderate oven for 20 minutes. Serve as soon as taken from the oven. A few nuts added to the prunes before the whites are folded in are an improvement.

Varying baked beans may be accomplished by trying a recipe liked by the Spaniards. One quart of white beans par-boiled, one quart of strained tomatoes, one onion chopped fine, one tablespoonful of sugar, one-quarter of a teaspoonful of mustard, a sprinkle of red pepper, two or three small slices of salt pork. Salt to taste. Add one level teaspoonful of baking soda to water in which the beans are being par-boiled. More or less red pepper may be used as desired, and in place of salt pork a tablespoonful of butter may be substituted. If salt pork is used, parboil and cut into small squares, mix all in baking pan, and bake in oven two hours, or until beans are tender.

To stir the appetite of an invalid it is necessary to introduce a novelty in diet. Add a few grains of salt and pepper to three beaten egg yolks, half a pint of beef tea, flavored with parsley; strain into a double boiler and cook, stirring slowly until thickened; pour into cups and serve either hot or cold.

Onion sauce lends tone to meats. To make one that has met with favor among the best cooks, boil three or four white onions till tender, then mince fine; boil one-half pint of milk; add a large tablespoonful butter and salt and pepper to taste; stir in the minced onion and one tablespoonful flour moistened with cold milk. Boil till smooth. Serve with roast fowl.

Children enjoy cream puffs and cream cakes above all other things. Cream fill smooth one pound of butter, and add the yolks of eight eggs beaten well with one-half pound of powdered sugar and one teaspoon of sweet cream. Stir in flour to make it stiff enough to roll out thin. Sprinkle over this powdered sugar, cinnamon and nutmeg. Cut in the shape of leaves and bake in a quick oven.

Rhubarb tarts may be made English fashion with a thin top crust over the stewed rhubarb. Buy firm, juicy, tender rhubarb, measure sufficient sugar, and put with the cut pieces on to stew. Pour into a deep pie tin and put on pie crust, baking in oven until done.

HOUSEHOLD HINTS.

To prevent white fabrics, such as tulle or silk evening gowns, lace or crepe shawls, becoming yellow when packed away, sprinkle bits of white wax freely among the folds.

Macaroni or rice, if placed in a colander after cooking and rinsed with cold water, will not stick together in a solid mass, as it is otherwise inclined to do. The rice can be put into the oven for a moment afterward to reheat.

Wallpaper which is not stained in any way, but simply soiled by dust or smoke, can be cleaned by the simple means of oatmeal. This should be applied with a piece of flannel, the whole surface of the wall being gone over by degrees.

In case of a tiled floor, a little flaxseed oil rubbed in, and the tiles subsequently polished, brings up the colors wonderfully.

To clean a kettle, fill with potato parings and boil fast until quite clean.

Succulent Orange Cake.

Orange cake ranks among the good things of a luncheon climax. Sift one and one-fourth cups of pastry flour with a pinch of salt and two teaspoonfuls of baking powder, four times. Beat one cup of sugar, three egg yolks and one white until creamy and light yellow in color. Add one-fourth cup of cold water and the juice and grated rind of half an orange, and beat again. Lastly add the sifted flour and beat thoroughly. The latter should be thinner than for an ordinary cake. Bake 25 or 30 minutes in a moderate oven. Use a pan eight by ten inches in size. For the frosting, beat the white of an egg until stiff, add gradually one-half cup of powdered sugar, sometimes a bit more is required, and the juice and grated rind of half an orange. Beat until stiff and spread evenly on the cake.

Fish Croquettes.

Two tablespoonfuls melted butter, two tablespoonfuls sifted flour, stirred together until smooth. Pour in slowly one-half cup milk and cook until thick. Remove from stove and have ready some shredded codfish and mashed potatoes. Mix with the paste until thick enough to roll into shape about the size of a finger. Roll into croquette crumbs, then into one beaten egg, again into croquette crumbs, and fry in kettle of hot fat.

STUFFING NEEDLE CUSHIONS.

Wool, Cork Dust, Bran or Human Hair Will Do.

Fortunate does that woman consider herself who has a bit of clean wool with which to stuff her new needle cushion. It is so nice and light and lends itself so readily to manipulation. It makes such a smooth, neat cushion. It fills in at the corners so gaily and fluffs out in the middle so beautifully. Ah, yes! It does all these pleasant things, but it is a delusion and a snare just the same, for it absorbs and retains moisture. Therefore needles that are kept in a wool-stuffed cushion rust sooner and worse than in any other kind.

Very fine cork dust is good because light and nonabsorbent. Bran is good, but not light. Sawdust is heavy and absorbent. Bran or sawdust are good for large cushions for the bureau, where one is constantly changing the pins, because it is heavy and does not permit the cushion to slide around very readily.

But for small cushions that are needed in one's work basket and in which some one needle may not be used for months the most satisfactory stuffing is human hair. It neither absorbs nor retains moisture and it is light and springy. Many women save their "combs" to be made over into some article for the cushion. These same combs may be thoroughly washed (with a little ammonia in the water) and as thoroughly dried and they will be ready for use. Or the clippings of the children's hair may be utilized. Once having used a cushion stuffed after this fashion one generally cares for no other kind.

FLOWERS IN WINDOW-BOXES.

Pleasure for Those Who Have No Garden or Porch.

To the flower-lover, who has no garden or porch, window-boxes offer excellent opportunities. Nothing can give more pleasure to one who lives in a flat or house. If you have several boxes to fill, and want something new, try filling each with flowers of one color, with just enough of some other to relieve the monotony. A charming box is one filled with either pink or red geraniums. These are easy to grow, and they bloom constantly. A box is also attractive when filled with yellow nasturtiums of different shades, and of the climbing and dwarf varieties. Petunias, sweet alyssum, nigella, heliotrope, and many other flowers may also be grown.

The chief requirement for boxes is that they be of sufficient size to hold a quantity of dirt that will not dry out too quickly. Filled with a rich, loamy soil that holds moisture well, and watered regularly, good results should be obtained. Too much sun is as harmful as too little.

Any carpenter can readily make a box to fit the desired place. If one must think of economy, there are many packing boxes which are the right size for the purpose. They should, however, be fortified in the middle with cross cleats, but need not be lined. They should be well painted, dark green, or a color to match the house. It is a good plan to fill the boxes with about two inches of broken charcoal before putting in the soil.

Potatoes in Cheese Sauce. M. E. Southworth gives the following recipe for potatoes en queso (potatoes baked in cheese sauce): Put two tablespoonfuls of crumbled cheese, or potted cheese, in a saucepan with two tablespoonfuls of butter; when melted add two tablespoonfuls of flour and rub until smooth and creamy. Season with salt, paprika, and a dash of tabasco, and then add slowly one and one-half cups of milk, stirring until thoroughly blended. Remove from the fire. Peel six large, firm potatoes, and slice rather thin and chop one sweet bell-pepper. Put a layer of the potatoes in a baking dish, and sprinkle with the chopped pepper, then another layer of potatoes, and so on until the dish is filled. Over all pour the thickened cheese sauce, and sprinkle broken English walnut meats and bits of butter on top, and bake until the potatoes are thoroughly cooked.

Stuffed Cabbage.

Select a head of cabbage, not too hard, boil for half an hour, put upon a platter to cool, then separate the leaves and fill with the following: One pound of chopped beef, one pound of chopped pork, three or four slices of stale bread soaked in milk, two eggs, one onion, one-half cupful of milk, parsley, salt and pepper. Fill in a leaf at a time and fold. When finished tie the whole tightly with wrapping cord, boil slowly for two hours. When ready to serve, pour over melted butter.

Mock Bisque Soup.

One-half can of tomatoes, warm one quart of milk, then add the tomatoes, one-half cup butter, one tablespoon cornstarch (dissolve cornstarch into a little of the cold milk before adding it to the hot milk), one teaspoon salt, one-half teaspoon pepper. Serve with croutons. Croutons are made by cutting your bread into little cubes about one-half inch square and fried in butter until brown.

Room Disinfectant.

A good disinfectant to use in a sick room or in any room where a close, musty, or severe odor is noticed, is to put ground coffee on a shovel, with a bit of camphor gum in the center of it. Light the gum, which is non-explosive, and easily ignited, and allow the coffee to burn with it. A refreshing and sanitary perfume is the result.

DUSTER IS DOOMED

DANGER IN OLD-TIME BUNCH OF FEATHERS.

Tuberculosis and Many Minor Ills Lurk in Its Wake—Only Proper Way to Sweep a Carpeted Room.

The committee on the prevention of tuberculosis is trying to rid every house of the old feather duster. The recruits in the warfare against consumption have taken up arms against it. A good deal is heard about street dust and soft coal as a nuisance and as dangerous to the public health, but we are apt to forget that right in our own homes we often have a danger that is perhaps just as great as either of these. The old-fashioned way of cleaning a room with a feather duster is a real menace to health. The men who have organized anti-tuberculosis movements have come out with the following public announcement about sweeping and dusting:

"When you sweep a room raise as little dust as possible, because this dust when breathed irritates the nose and throat and may set up catarrh. Some of the dust breathed in the dusty air reaches the lungs, making parts of them black and hard and useless.

"To prevent making a dust in sweeping, use moist sawdust on bare floors. When the room is carpeted, moisten a newspaper and tear it into small scraps and scatter upon the carpet where you begin sweeping. As you sweep brush the papers along by the broom, and they will catch most of the dust and hold it fast, just as the sawdust does on bare floors. Do not have either the paper or the sawdust dripping wet, only moist.

"In dusting a room do not use a feather duster, because this does not remove the dust from the room, but only brushes it into the air so that you breathe it in; or it settles down, and then you have to do the work over again.

"Use soft, dry cloths to dust with and shake them frequently out of the window, or use slightly moistened cloths and rinse them out in water when you have finished. In this way you get the dust out of the room.

"In cleaning rooms you should remember that dust settles upon the floors as well as on the furniture, and is stirred into the air we breathe by walking across the floors. You can easily remove all this dust in rooms which have bare floors, in houses, stores, shops, schoolrooms, etc., after the dust has settled, by passing over the floor a mop which has been wrung out so as to be only moist, not dripping wet."

POINTS ON IRONING LACE.

Well to Remember If You Desire the Best Results.

One of the points to remember when ironing lace is to iron it well to the width, so that the whole design of the lace will show clear and distinct and look as near like the new material as possible.

"To do this the lace must be carefully pulled to the width and then placed on the table wrong side up and ironed along the straight edge, holding the lace up in front of the iron so that the toe of the iron may press the lace to the width and also keep the selvedge straight.

Again place the lace flat on the table and iron across the width, pressing the toe of the iron into each point until it is quite dry. If the lace has a raised pattern, a thick piece of felt or three folds of ordinary blanket may be slipped under the ironing sheet and the lace ironed over it. This will raise the work considerably.

Very fine lace should be ironed through muslin and never touched with the bare metal.

Cold Slaw.

Select a fresh hard head of cabbage, pick off the outside leaves, cut in half with a sharp knife, shave into fine pieces, a board comes for this purpose, put the shreds into a dish and pour over the following dressing: Take the whole of two raw eggs, beat slightly, add half a tumblerful of cream, stir well then add two tablespoonfuls of good vinegar (unless very strong) stir until it thickens.

Put on the fire in an enameled saucepan until it comes to a boil, remove from the fire, pour over the cabbage while hot, mix thoroughly and put away to cool. Just before serving season with salt and pepper.

Frothed Chocolate.

To make frothed chocolate for ten or a dozen guests, beat two quarts milk in a double boiler so that there will be no danger of its scorching. Cook in a saucepan four squares chocolate with four tablespoonfuls sugar, four tablespoonfuls hot water or milk, and a tablespoonful salt. When smooth and shiny add the hot milk gradually, stirring all the time. Then whip lightly with an egg beater and flavor with cinnamon or a teaspoonful vanilla, or a little of each. Have ready a pint of whipped cream, put a tablespoonful in the bottom of each cup, pour the hot chocolate over it and serve very hot.

Peas in Turnip Cups.

Select even sized white Dutch turnips. Peel them and scoop out the center, so that only a shell remains. Put these in a steamer and cook until tender, but not soft enough to lose their shape. Put a turnip cup on a small plate, fill the center with French peas which have been heated in a rich white sauce, and surround the base of the turnip with sprigs of parsley.

THE SECRET.

Have my eyes not told the secret? That has long been in my breast? Have you, as I fingered with you, Never known or never guessed? Need I beg of you to listen, Need I grope for words to tell, Since my glances have betrayed me, Since you know the truth so well?

SHE. Yes, your eyes have oft betrayed you; All that you could tell I know; I have learned your heart's dear secret, You revealed it long ago; By your sighs and by your glances All that you could whisper now I have learned with glad assurance— But repeat it, anyhow.—Chicago Record-Herald.

—The Age. First Boarder—It was an easy matter to classify the stone age, the bronze age, etc.; but this age with its many and wondrous inventions, what name will fit?

Second Boarder—Judging by the eggs (and other grub) we get nowadays, it strikes me storage would be about right.—Judge.

ADORABLE SPRING.



Ethel—Oh, yes, I adore spring. It is so like childhood, you know. Howard—Oh, yes; very squally for the most part.—Cincinnati Inquirer.

The Bargain Hunter. From store to store she hastens, And will drink the day well spent if on all the things she purchases She saves but half a cent.—Judge.

Scheme Didn't Work. Mrs. Slimpurse—It's all nonsense to talk about managing a husband by silent appeals to his good nature. It can't be done. If you want anything you've got to say so right out. You know this horrid old hat I've worn for two seasons?

Mrs. Makeshift—Yes; and I suggested that you should quietly put it on and let him see you wearing it.

Mrs. Slimpurse—That's just what I did—exactly what I did; and when I proposed to walk down the town with him he said, "I'm afraid all this finery will make my old clothes look shabby!"

The Metropolitan Habit. In an Italian mission school in New York city the teacher was giving a lesson on the life of Lincoln.

"And remember, children," she said earnestly, "when Lincoln went to school it wasn't as easy for him as it is for you. He had to walk miles and miles and miles."

"Why didn't he ask for a transfer?" asked a little boy on the front seat.—Judge.

A Frightful Rumor.

Cecil—Poor Algy Daffington is on the verge of complete nervous prostration over a criminally stupid rumor.

Percy—My word! It's the first I'd heard of it. What agitated the dear boy so?

Cecil—Some anonymous writer has declared that in the very near future valets will no longer be fashionable.—Pack.

Pay Day Not Eternity.

"Young man," said the serious gentleman, "did you ever pause and think that each tick of the clock brings you another moment nearer to the end of your existence?"

"I was thinking of something of that kind this very minute," cheerfully replied the youth, "only the idea struck me that each tick brought payday that much nearer."

Up to Uncle.

"Oh, uncle, do give mother her pretty diamonds back again."

"What on earth do you mean, darling? I haven't them."

"But I heard mother say that she had had to let you have them since her last bridge party, and won't be able to get them back for a long time!"

Animals That Roam.

"Now, Johnnie," asked his teacher, "when you go to the country in summer what animals do you see roving about?"

"Boarders," was the prompt reply.—Judge.

Was a Postman.

Spencer—Miss Whiston told me that her father was a much traveled man of letters.

Ferguson—So he was. He had the biggest round of any postman in the district.

His Last Wash.

Tramp—I looks like a tramp, ma'am, but I ain't. I'm a astor, ma'am. I was wrecked and washed ashore.

Unsympathetic Lady of the House—Well, you ain't been washed since, I'll wager.

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**For Portsmouth
 and
 Portsmouth's Interests.**

THURSDAY, JUNE 20, 1907.

A WORTHY PROJECT.

It is to be hoped that the Aldrich memorial proposition will be generally approved. The enthusiasm shown at the meeting on Monday evening is a good augury and the active interest of the Aldrich family can but be an inspiration. More than that, the outside press has taken up the matter and it cannot be doubted that any aid desired in the way of publicity will be gladly given.

Portsmouth has no such museum as it is proposed to establish in the old home of the great author and poet who made his native city celebrated in literature. It has long been a source of regret that a town so rich in historical associations should be without a place of public resort in which priceless relics might be preserved for the benefit of future generations. While it is intended to establish in the old Aldrich home a memorial for the poet, there would probably be no objection to making it a civic museum, in a degree, at least. In point of fact, nothing could be more appropriate, for Aldrich was himself a man keenly interested in Portsmouth history and tradition and he wrote charmingly of the attractions of the old town by the sea.

This paper has no suggestions to make just now for the raising of the money which will be necessary to carry out the plans up to this time, of course, not fully developed. The committee appointed to consider ways and means will secure for us all necessary information preliminary to beginning actual work and after this information has been made public we can set about the raising of funds to meet the inevitable expenses.

It is, of course, impossible for Portsmouth as a city to embark in this enterprise and if there is to be an Aldrich memorial it must be provided through the efforts of public spirited citizens. Fortunately, citizens appear to be much pleased with the idea and there can be little doubt that a call for contributions will meet with generous response.

Not many cities have the opportunity to honor the memory of such a son as Aldrich. He was one of the few great American writers of later years and it is much to be able to claim such a man as a son of any municipality. It is to the credit of Portsmouth that it desires to perpetuate the memory of Aldrich's Portsmouth days and to show its gratitude to the man who made it one of the small number of American towns sure of a permanent place in literature. The Bad Boy of Riermouth was, in truth, a very good boy, indeed, and throughout his life he kept unswerving the ideals of his youth. Surely, there should be some monument to him in the town of his birth and there can be little doubt that the memorial which we intend to establish is exactly what Aldrich himself would have chosen.

SCHOLARSHIP FOR REED

Dwight T. Reed, a graduate of Portsmouth High school with the class of 1905, now completing his sophomore year at Dartmouth, has been awarded a scholarship by the trustees of the Demeritt fund.

June has given us about every variety of weather.

HIGH SCHOOL

COMMENCEMENT DAY

(Continued from first page)

Justly admire the genius of others, should not be insensible to the charm of our own. I know with what joy a visitor in a strange place welcomes the appearance of a person from his home town, and it seems to me that it is with something of this feeling that we should greet these men in our excursions abroad in the fields of literature.

The third volume to which I have reference is the life of Daniel Webster, written by Henry Cabot Lodge. Daniel Webster was, in large measure, a Portsmouth product. He came here a raw and comparatively inexperienced young country lawyer. From here fame beckoned him on, a man whose powers steadily expanding by contact with the ripest minds in his state, already held a leading position at the bar, and a recognized place as a rising light in the political firmament. It was as a congressman from this district that he matured those conservative principles of government whose able exposition afterward rallied the public sense of the country, and it was during his stay in Portsmouth that he perfected that style of oratory, which subsequently evoked the admiration of two hemispheres.

It would seem that these volumes should possess a value all their own, invested as they are with so large a local interest. And aside from their usefulness merely as books, we trust that they may serve as reminders to future classes that they need not go to classical antiquity nor to the lives of the great men of other lands for examples of success to spur them on, useful as they may be, for those examples are nearer home. They may be found in the careers of those who have been graduated from their own schools and who have gone out from their own city. They need not go on pilgrimages of fancy to the spots where the great men of other times lived and spoke for the want of great men of our own, when they may read in this life of the great American statesman and orator, to whose eloquence the walls of the old court house so often echoed, and whose persevering climb to eminence is pregnant with the inspiration of success.

Books of biography are useful to some, books of science or philosophy to others. There are many tastes in book reading as there are appetites in men and a well filled library of many good books can best give each nature what it most needs. And if future classes shall see fit to continue this precedent, our High School can have such a library, for, by adding an equal number of books each year, in a single decade over a 1,000 new books will have been added to the library collection from that source alone, and Portsmouth High School will be able to boast of one of the most complete school libraries.

It is in this hope that we present this gift of ours, although our primary object is to give something of serviceable value to the members of the school.

We hope that they may find these books a useful source of supplementary reading and a valuable addition to the library collection; that they may awaken in some a love of the best literature, and provide for them the possibilities of a fuller and broader life, that from them may be gained a knowledge of the comfort and consolation, the beguile and charm which only the best books can give.

We ask for them no better fate than that they may be subject to the constant and familiar usage of many hands and that they may be read, not with the idea of collecting a few transient facts; but for the purpose of permanent acquisition. Bacon says that "Reading maketh a full man," and he was wiser than we. And again there is another saying that might well be graven upon the memory of those who would gain the most enduring results from their reading: "Read not in contradicted and confuted; not to believe and take for granted; not to find talk and discourse, but to weigh and consider."

And now, Mr. Chairman: With gratitude for the advantages that have been ours in the four years now past, with appreciative remembrance of those in whose conscientious charge we have been, and with a love for the old school, such as only a departing class can feel, I present this bookcase and these 102 volumes as the gift of the class of 1907.

In accepting, in behalf of the board of instruction, Rev. Lucius H. Thayer welcomed the innovation in the matter of a class gift. While acknowledging the value and interest of the reproductions of famous paintings and bits of sculpture given by previous classes, he felt that a change was grateful. A school li-

brary, he said, is of the greatest importance and it is important that it shall contain books other than volumes for reference. The inclusion of the best works of ancient and modern literature is most desirable and will increase many fold the value of the library. It seemed to Mr. Thayer that the class of 1907 had chosen decidedly well and he accepted its gift with gratitude.

The Class Day Oration

The class day orator was Rev. George Hodges, D. D., of Cambridge, Mass.

The subject chosen by Dean Hodges was "Facing the Common Difficulties" and he spoke, in part, as follows:

One of the difficulties of life is the common task. Out goes the student into the experience of the world with large plans and high ideals, hoping to justify the hopes of his home and his friends. And immediately he meets the monotonous and dull routine of life. He encounters the plain tasks and is called upon to perform the ordinary duties. There is no sound of lifes, nor applause of observers. There are no adventures.

Under these conditions, some are satisfied and submerged. They live the common life and are content. But others are discouraged. The thing to do is to remember that the very fact that life is dull and difficult makes the conquest of the situation splendid. The youth is to learn that the common life is unimaginably rich with opportunity, even as the common ground, when it is attentively examined, is found to be planted with innumerable seeds.

The life of the whole world was changed by a man who perceived with attention and imagination the force of the steam which came from the kettle on the kitchen stove. It is a symbol of the significance of the commonplace.

Another of the difficulties of life is the common temptation. Our initial bias is to be good, clean, upright, honest, faithful, considerate and Christian. And this is not only very difficult, but in the highest degree important. Plain goodness and the resistance of small, daily temptations demand a heroism compared with which the facing of guns is easy, and nobody seems to care much. Virtue is not applauded with great enthusiasm, but heroism is not a matter of applause. It is not necessarily dramatic. The hero is the man who does the thing which is right when it is terribly hard to do it and when other people are afraid.

There are young men of high spirits, ready for any adventures, who are sincerely desirous to be good men. But they go the way of the crowd because they are afraid to do anything else. They do not dare to stand alone, saying, "Friends, this is a thing which I hate. I will have no part in it."

Do not wait for any dramatic crisis. Do not look for opportunities of service in the midst of adventures. Go straight into the common life. Face the daily task and the daily temptation with consecrated courage.

Presentation of Haven Medals
 An event always eagerly anticipated on Commencement day is the presentation of the Haven medals and never was the anxiety to know the names of those to be honored by the reception of these rewards of merit greater than this year. Charles E. Hodgson of the board of instruction made the presentations and gave the much-prized medals to the following:

General excellence in all subjects for four years, Frances Farrell;
 Excellence in commerce for four years, Frances Farrell;
 Excellence in Latin for four years, Helen MacFarland Hett;
 General excellence in all subjects for first two years, Margaret Thompson Parker.

Honorable Mention
 Mathematics for first three years, Helen MacFarland Hett;
 Excellence in English for four years, Helen Staples Walker, Grace Parsons Philbrick;
 Excellence in French for three years, Marlon Agnes Harmon.

To each recipient was paid a graceful compliment for the close attention to duty which had earned these rewards.

Diplomas Conferred

The diplomas were given by Mayor Wallace Hackett, who pleasantly greeted the graduates as they advanced to receive from him the emblems of the completion of school life.

The Class Ode

With the singing of the class ode the exercises came to an end. This was written by C. Stanley McDaniel, with music by Miss Editha May Grant, and is as follows:

Old Alma Mater, once again
 Thy children bid farewell
 And once again, in parting song,

Thy children's voices swell.
 Thou wert our teacher, guide and friend,
 Companion of our youth,
 Who led us through the devious paths
 Of wisdom, and of truth.

Chorus:

Long may thou stand as thou hast stood,
 An emblem clear and bright,
 Of all that's noble, pure and good.
 Of all that's just and right.

Farewell old school, thy honored walls,
 Shall see this class no more,
 Yet ne'er can we forget those hours,
 We passed in days of yore.

Beneath thy kind protecting shade
 We've spent our happiest years,
 We've romped, and played, and studied too,
 We leave thee now with tears.

The Decorations

The decorations of the stage, the work of the members of the junior class, were most artistic. Above the stage were the class numerals, 1907, and below it the class motto. The fronts of the boxes and the proscenium were hung with the class colors, white and gold, and the entire front of the stage was banked with flowers and greenery, the motto being repeated in letters worked out with flowers. The class picture, surrounded by flowers and bits of green, occupied a commanding position. No junior class ever showed better taste in Commencement day decorations and as a result of the efforts of the members of the class of 1907 the spacious stage was practically converted into a bower of fragrant blossoms and cool green.

The Class Leaders

In its efforts in behalf of the school and for its own benefit, the class of 1907 has been directed by officers numbered among the most efficient any class has ever had. Their names are given below:

President, Frank W. Kilburn;
 Vice-President, Helen S. Walker;
 Secretary, Ruth B. Loughton;
 Treasurer, Ralph G. McCarthy;
 Directors—John A. Griffin, Marion A. Harmon, C. Stanley McDaniel.

The Class Motto

A motto in English was chosen by the class of 1907, "Nothing attempted, nothing done," this being in itself an innovation, as mottos have usually been taken from the Latin, although last year a selection was made from the German.

The class flower is the carnation and the class colors white and gold.

For This Evening

For the commencement reception this evening in Freeman's Hall, elaborate preparations have been made. It is intended that it shall be the most ambitious affair of the kind ever attempted by a High School graduating class.

A Class Banquet

At the Rockingham tomorrow evening, the class will enjoy a banquet, thus establishing another new custom for High School seniors. President Kilburn will be toastmaster and prominent members of the class will respond to toasts.

What the Class Has Accomplished

The enthusiasm of the class of 1907 was practically responsible for the recent successes of Portsmouth High School in competitive debates, and in baseball and football. The organization of the Boys' Debating Club was almost wholly due to this class and the members of the crack debating team which defeated all comers were all 1907 men, Frank W. Kilburn, Herman A. Doolittle, C. Stanley McDaniel and John A. Griffin.

The class has given the school two football captains, Allan R. Edwards and George A. Tredick, two baseball captains in Tredick and Kilburn and a baseball and football manager in Ralph G. McCarthy. It has also furnished much more than its fair proportion of the members of both teams.

Miss S. Gertrude Foote was manager of the girls' basketball team last winter and Miss Marion O. Holt was manager the previous season, besides being a member of the team for three years. Miss Hilda Hayes, Miss Hope Walden, Miss Ruth M. Davis are other young ladies of the class who played on the team.

Men among the members of the class who won the "B" in football, besides Tredick and McCarthy, are Sherman, Joseph D. Cornelius and Sherman B. Ward. In addition to Tredick and Kilburn, Earle R. Stockbridge and John J. Driscoll have won the baseball "B".

The Higher Education

A number of the members of the class will return to Portsmouth High School next year for post graduate courses, preparatory to courses in college. Sherman B. Ward will enter Phillips Exeter Academy and

Frank W. Kilburn will go to Boston University Law School. Ralph G. McCarthy will eventually go to Harvard and C. Stanley McDaniel probably to Dartmouth.

Hampton Beach Theatre

OPENING OF THE SEASON

ONE WEEK STARTING Monday, June 24
 MATINEE EVERY DAY

JOSEPH J. FLYNN

Presents the Dainty Musical
 Mixture in Two Acts,

THE BELLE OF NEW HAMPSHIRE

A Whirling Revue of Mirth
 and Melody.

The splendid interpreting company includes: Tom Whyte, C. C. Ferguson, Wm. H. White, Harry Bate, Grace Eular, Gwynn Jones, Katherine Powers, Russell Randall, Little Marion and a Dancing Chorus of Pretty Girls in gay attire.

ISLES OF SHOALS

Off Portsmouth, N. H.

10 Miles Out at Sea

The Ideal Vacation Spot

OPEN JUNE 27

APPLEDORE AND OCEANIC

Two Excellent Hotels

Under New Management

FINEST BATHING AND FISHING

For Terms and Booklets, Address
 C. J. RAMSDELL, - - MANAGER
 Isles of Shoals, Portsmouth

LOT OF LAND FOR SALE ON CASS ST.

50 feet front, 100 feet deep.

G. E. TRAFTON,
 Real Estate Agent,
 PORTSMOUTH, N. H.

PLUMBING AND Gas Fitting

Jobbing a Specialty.

J. P. McCaffery
 Haven Ct., off High
 Telephone 321-2

Proposals will be received at the Bureau of Supplies and Accounts, Navy Department, Washington, D. C., until 10 o'clock a. m. June 25, 1907, and publicly opened immediately thereafter, to furnish the navy yard, Portsmouth, N. H., a quantity of naval supplies, as follows: Sch. 22: Flat-heater furnace equipment, 1 set; Sch. 23: Flat-heater furnace equipment, 1 set; Sch. 24: Flat-heater furnace equipment, 1 set; Sch. 25: Flat-heater furnace equipment, 1 set; Sch. 26: Brass and copper valves, 1 set; Sch. 27: Brass and copper valves, 1 set; Sch. 28: Brass and copper valves, 1 set; Sch. 29: Brass and copper valves, 1 set; Sch. 30: Brass and copper valves, 1 set; Sch. 31: Brass and copper valves, 1 set; Sch. 32: Brass and copper valves, 1 set; Sch. 33: Brass and copper valves, 1 set; Sch. 34: Brass and copper valves, 1 set; Sch. 35: Brass and copper valves, 1 set; Sch. 36: Brass and copper valves, 1 set; Sch. 37: Brass and copper valves, 1 set; Sch. 38: Brass and copper valves, 1 set; Sch. 39: Brass and copper valves, 1 set; Sch. 40: Brass and copper valves, 1 set; Sch. 41: Brass and copper valves, 1 set; Sch. 42: Brass and copper valves, 1 set; Sch. 43: Brass and copper valves, 1 set; Sch. 44: Brass and copper valves, 1 set; 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TASK OF GIANTS

Will Be Building Of
Great Aqueduct

WHICH WILL SUPPLY WATER
FOR METROPOLIS

Capacity Thirty Times As Great As
Those Of Rome

THE LATEST MONSTER UNDERTAKING OF
AMERICAN ENGINEERS

Peeckskill, N. Y., June 20.—With impressive ceremonies near here to day work formally inaugurated in one of the greatest engineering undertakings in the world's history—the aqueduct which is to supply New York city with water from the Catskill mountain region. The aqueduct will be the greatest of ancient or

modern times. It will cost \$161,000,000—\$20,000,000 in excess of the estimated cost of the Panama canal and thirty times the cost of the Corinth Canal, which the Roman Empire under Nero undertook but did not finish.

A large official party from New York city will participate in the ceremonies marking the inauguration of the work of construction, Bishop Potter will offer prayer.

It is estimated that it will take between fifteen and twenty years to complete the aqueduct. When finished, it will increase the water supply of the metropolis by 500,000,000 gallons every twenty-four hours, led under Hudson River more than one hundred miles away from the seven artificial lakes to be constructed in the Catskills, and of these sources that at Ashokan alone will contain more water than all three of the Lakes of Killarney.

The building of the aqueduct, which will have the capacity of a small river, beneath the Hudson River and the irregular country adjacent known as the Highlands is an extremely difficult problem. An enormous territory must be drained, whose northern boundary is 130 miles from New York city. In an area of several hundred square miles entire towns must be destroyed to make room for reservoirs. It has been decided to carry the tunnel beneath the famous headland of the Hudson known as Storm King. At this point the viaduct will

be built more than 500 feet below the surface of the river.

The aqueduct will carry thirty times as much water as did the famous aqueducts of Rome combined.

FRIENDS SAID GOOD-BY

Farewell Party at the Home of Miss Mabel Cooney

Miss Mabel Cooney of Cass street, who is soon to leave this city for New York, was taken by surprise by her friends on Wednesday evening, who called to bid her farewell. A pleasant feature of the evening was the presentation to Miss Cooney of a handsome ring by Miss Annabel Nickerson, in behalf of the company. The gift was entirely unexpected and was accepted with deep gratitude by the recipient.

Music was enjoyed and later there was collation of ices, cake and lemonade.

Those present were Misses Margaret Sullivan, Anna Mooney, Annabel Nickerson, Ella Kelley, Nora Mullane and John Corcoran, Ray Faulkner, Edward Holmes, Leroy Moore, John Reagan and George Willard.

DISCUSS STATE BUSINESS

Governor and Council Dispose of Various Matters at Concord Meeting

At the meeting of the Governor and council held on Wednesday in Concord, it was voted to ask the supreme court what salaries officers of the state are to be provided with railroad transportation in accordance with the new law. Up to this time, the fish and game, bank and labor commissioners only have been given transportation.

It was decided to build the state boulevard between Manchester and Concord on the east side of the Merrimack river.

Stewart B. Rowe of Kensington was appointed sealer of weights and measures for Rockingham county.

Ella L. Pollanshee of Exeter was appointed a member of the state board of charities and corrections.

PORT OF PORTSMOUTH

Arrivals at and Departures From Our Harbor June 19

Arrived

Schooner Menawa, Hutchinson, St. George, S. I., for Newburyport, with coal (broke main boom in squall off Cape Cod Tuesday night; will be towed to destination by tug M. Mitchell Davis).

Tug Piscataqua, Drew, York, towing one brick laden barge for Boston.

Cleared

Schooner Lyman M. Law, Chatham, coal port.

Sailed

U. S. L. H. steamer Lilac, Portland.

Tug Plymouth, Port Johnson, towing barge C. R. R. of N. J. No. 10.

Tug Piscataqua, York, to tow schooner Jennie N. Huddell to sea. Wind variable, light.

NO DRESS SUITS

Boys of Senior Class Bar Them for the Banquet

The High School senior class this year has been democratic and enterprising in more ways than one; but never has it displayed better spirit than that evinced in a resolution passed by the boys of the class, not to wear dress suits to the banquet.

There has always been and always will be what seems to outsiders a most unnecessary expense for individual graduates for dress and other things, but when a class breaks a long established custom like this for the sake of relieving the individual purse, there seems to be some hope for the future.

THE WEATHER FOR TOMORROW

(Special to The Herald)

Washington, June 20.—Partly cloudy weather, possibly showers, and light winds are indicated for Friday.

"Had dyspepsia or indigestion for years. No appetite, and what I did eat distressed me terribly. Burdock Blood Bitters cured me."—J. H. Walker, Sunbury, Ohio.

DECORATIONS

For Weddings and Flowers
Furnished For All Occasions.

Funeral Designs a Specialty.

CAPSTICK,
ROGERS ST.

KITTERY LETTER

Newsy Items From Across
The River

HAPPENINGS IN OUR BUSY
SISTER TOWN

Various Paragraphs Of Social And
Personal Interest

GOSSIP OF A DAY COLLECTED BY OUR
CORRESPONDENT

Kittery, June 20.

It is rumored that after July 1 no passenger trains will be permitted on the navy yard and that all boats must land at Kittery, on account of the numerous thefts of late.

The three-master J. S. Lamprey is on the way with a cargo of coal from Port Reading, N. J., for George D. Boulter.

A kiln of 750,000 bricks has been burned by the Norton Brick Company at York for Curtis and Pope of Boston.

Schooner Louisa Polleys has been in port for a few days collecting wrinkles for bait.

Mrs. E. C. Chase of Portland is visiting friends in town.

The junior exhibition of Tripp Academy pupils will be given this evening at eight o'clock in the academy hall. Children will not be admitted unless accompanied by parents, either to Thursday's or Friday's exercises.

Fred Adams has returned from Portsmouth and has again rented the tenement of George Hayes on Government street.

Kittery Point

The schooner yacht Ranger, owned by Harry P. King, bound from Penobscot River to Beverly, her home port, is here.

A daughter was born to Mr. and Mrs. Frank E. Getchell on Wednesday.

The Congregational parish gathering was held with Mrs. Charles L. Favour on Tuesday evening.

Miss Ethel Frisbee very pleasantly entertained her friends at a whist party Wednesday evening.

William Hutchins is threatened with pneumonia.

Victor Sawyer has sold his gasoline launch to Mr. Wilson of Greenacre and will purchase a thirty-foot flyer in Gloucester.

Mrs. Harry Getchell of South Berwick was in town Wednesday.

Tuesday night's storm was still the principal topic of conversation on Wednesday and reports came in of many other places struck by lightning. It seemed as if nearly every peal of thunder left its "sling," as it were, in this locality. The soldiers' quarters at Gerish Island was struck, a soldier being at the open window as it knocked the sash from under his hand and went out through the roof, partly hitting it from the sides. Franklin Bond's barn received a bolt which mixed things up in fine style inside, but did no real damage. Trees at Fort Hill, Kittery, and at the house of Capt Henry A. Marden were hit. A bolt struck in Chauncey's Creek behind the house of Mrs. Julia Tobey. A big lodge at York Harbor was struck, the bolt plowing a furrow six inches deep through its entire length. A bolt went down the chimney of R. J. Vinal's cottage at York Harbor, but did no damage. The clapboards were ripped off a house in New Castle. Many places in the woods received harmless bolts. Two cows belonging to Hon. Horace Mitchell were killed on his farm near the unfortunate Rice place.

PIANO RECITAL

Pupils Of Miss Thompson Give Annual
Concert

The annual piano recital of the pupils of Miss Ethel Whiton Thompson was held at Association hall on Wednesday evening. Miss Thompson was assisted by Miss Anna Ellis Dexter, soprano. There was a large attendance of friends and relatives of the pupils and they showed in a marked degree the efficiency of the teacher.

The singers were Misses Helen Bey-

yer, Marion Pike and Annie Winslow.

The following was the program:

"Playing Tag,"	Williams
Dorothy Yenton	
March,	Krogmads
Bessie Glass	
Spinning Song,	Elmenreich
Myra Mitchell	
"Doll's Dream,"	Oosten
Frances Randall	
Song, selected,	
Anna Ellis Dexter	
"Little Wanderer,"	Lange
Blanche Wood	
"Nightfall in the Forest,"	Holt
Agnes Hurley	
Idylle,	Lange
Gertrude Holland	
Glockenspiel,	Heins
Margaret Rand	
"Wanda,"	Bohm
Marion Magraw	
Song, selected,	
Anna Ellis Dexter	
Mon Coeur a Toi,	Bohm
Bessie Cottle	
Valse Caprice,	Newland
Marion White	
Valse Styrienne,	Wellenbaum
Violet Brackett	
Fantasia Walzer,	Bohm
Hattie Hester	
Harpes Celestes,	Wachs
Blanche Fisher	
Song, selected,	
Anna Ellis Dexter	
Marche Hongroise,	Kownaleki
Marguerite Jenness	
"En Route,"	Godard
Ada Farbish	
Caprice Hongrois,	Ketterer
Ralph Wood	

VICE VERSA CLUB MET

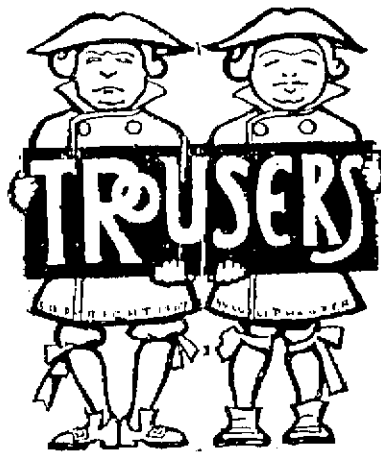
A meeting of the Vice Versa Club was held at the residence of Miss Lillian Drown, Clinton street, last evening. Plans have been made to present the drama "No Cure, No Pay" at an early date.

GYPSY MOTHS APPEAR

Gypsy moths are said to have appeared in this city, eating the leaves of elm trees in such profusion as to cover the ground.

Never can tell when you'll mash a finger or suffer a cut, bruise, burn or scald. Be prepared. Dr. Thomas' Electric Oil instantly relieves the pain—quickly cures the wound.

"If You Can't Get It Here What's the Use"



YOU can get trousers
here---also pants.

If you want them for "dress" or work or play—"pants" for work—this is the place.

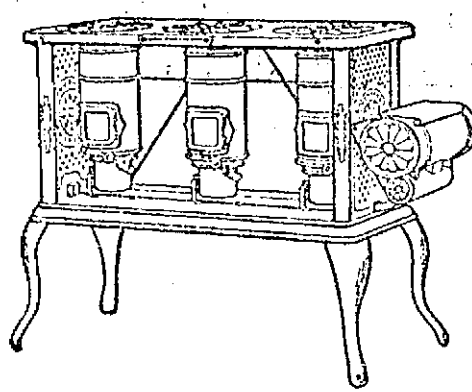
The celebrated "Crown" make comes under the head of trousers—\$3.00 to \$6.00.

The "Readings" (St. Lawrence Mills, Reading, Pa.) are "pants" for work at \$2.00 the pair. Best two dollar pants made.

"Crown Trousers" easily lead all other makes for style and quality. If you want the "negligee effect" try "Crown Outings"—\$2.00 to \$5.00.

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"Selling The Togs Of The Period."

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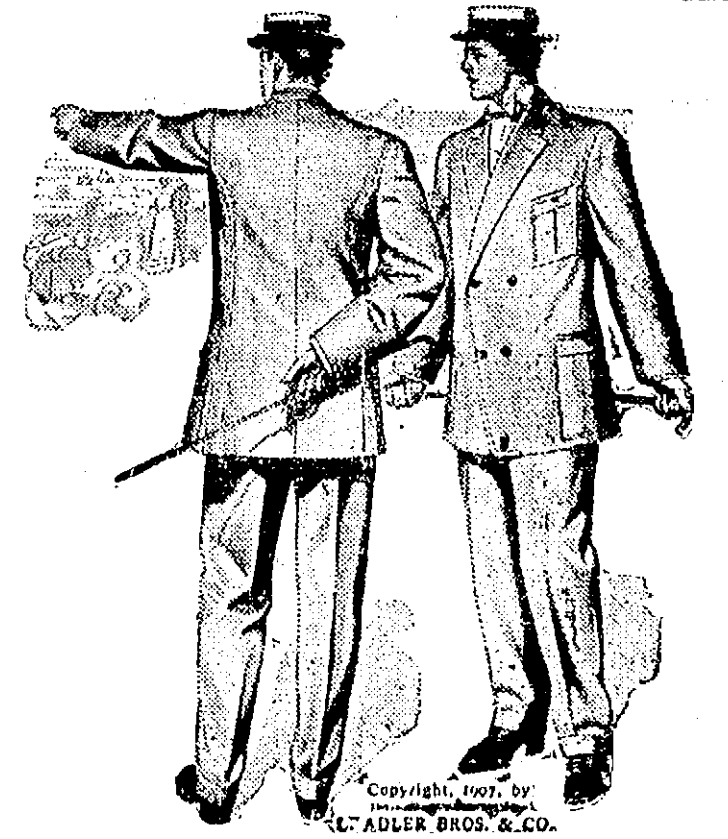
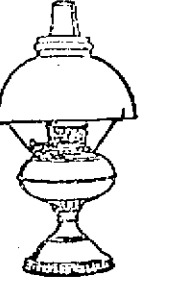
Kitchen Comfort

The combination of hot meals and a cool kitchen has always seemed an impossibility, yet this happy result is obtained wherever there's a New Perfection Oil Stove in the kitchen. The blue flame produced by the

NEW PERFECTION Wick Blue Flame Oil Cook-Stove

gives quickest and best results. The New Perfection is different from any other oil stove. Cuts fuel expense in two. Made in three sizes. Every stove warranted. If not at your dealer's, write our nearest agency for descriptive circular.

The **Rayo Lamp** can be used in any room and is the best and safest all-round house lamp made. Gives a clear steady light. Brass throughout and beautifully nickel-plated. Equipped with the latest improved burner. Handsome—simple—satisfactory. Every lamp warranted. Write our nearest agency if you cannot get it from your dealer.
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to be found in the city. Among the woolen certainties for Spring and Summer we show a full range of special patterns in exclusive designs and many decided novelties in all the newest weaves as well as the favorite staple goods.

Military and Naval Tailoring.
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SPRING AND SUMMER GOODS
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New and Stylish Suits for Ladies just received. Also Waists, Skirts, Coats, Silk Underskirts, etc.

14 MARKET STREET
Terms—Cash or Credit.

KEEPING PROMISES

Portsmouth Appreciates Always
When Promises Are Kept

Every time you read about Doan's Kidney Pills you are told they cure every form of kidney ill, from back ache to urinary disorders. How are our promises kept? Ask any citizen who has tried the treatment. Ask the man who makes the following statement:

B. A. Berry, of 85 Congress street Portsmouth, N. H., says: "Doan's Kidney Pills did my son more good than any other medicine he ever tried. He is employed on the D. and M. railroad, and of course, there is a constant jolting and jarring to the trains and this, I think, is what caused the trouble. He had a terribly lame back and at times would feel tired and sore all over his body. Learning that Doan's Kidney Pills were a fine remedy for kidney complaint he procured a box. Since he used Doan's Kidney Pills he has had no sign of his former troubles, and he gives all the credit to this medicine and considers it most reliable for backache and kidney trouble."

For sale by all dealers. Price 50 cents. Foster-Milburn Co., Buffalo New York, sole agents for the United States.

Remember the name—Doan's—and take no other.

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at the Old Stand

\$250,000 has just been spent

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NEW YORK CITY.

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your horse is not going right come and see us. We charge nothing for examination and consultation.

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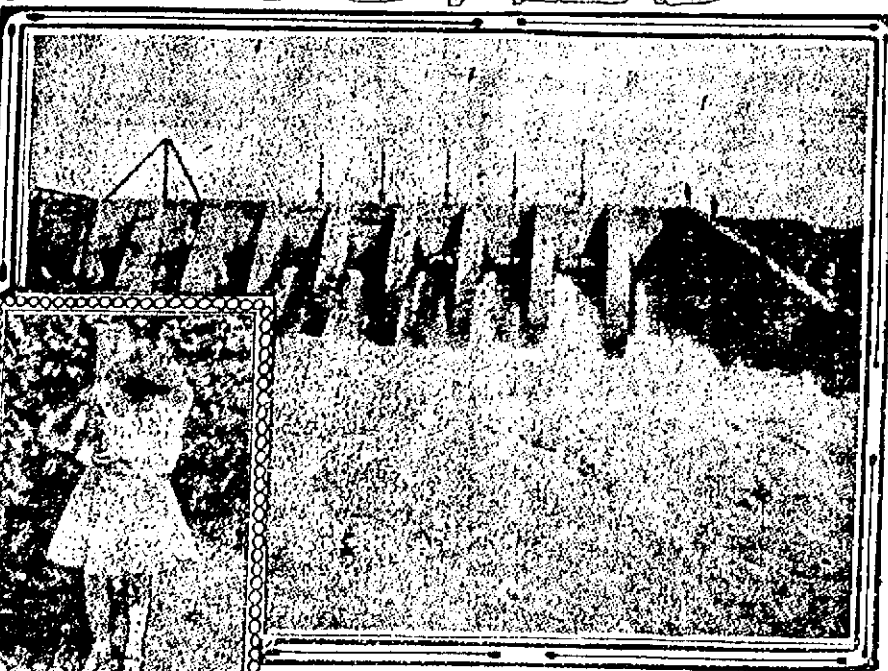
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WATER'S WIZARD WAND



MINIDOKA DAM, IDAHO.
FAIR PRODUCTS OF YAKIMA VALLEY.

Vast regions of the west transformed from a dreary waste to fruitful fields pouring forth their wealth of golden grains and ripened fruits; and water the magician whose marvelous touch has wrought the transformation. Such is the story of the reclamation service of the United States government. The full importance of this work is obtainable only by comparison.

The 25 projects upon which the government is now engaged, when developed to their full extent, will add 1,198,000 acres to the crop-producing area of the United States. Add to these 13 other projects which are held in abeyance, pending the completion of the first mentioned, and which will reclaim 2,270,000 acres, and we have a grand total of 6,468,000 acres. This enormous area to-day is practically worthless. It returns revenues neither to the states in which it is located, nor to the nation to which it largely belongs. It is utilized only for a short period in each year for grazing nomadic herds that are driven over it. Potentially, it is the richest, the most fertile and productive land in the world, and is capable of supporting in comfort an agricultural population as dense as can be found in any of the older settled parts of our country. By expending \$60,000,000 on the 25 reclamation works now in process of construction, the reclamation service will reclaim 3,198,000 acres, of a cultivated area equal to the total acreage in crops in the four states of Connecticut, Massachusetts, New Hampshire, and Florida. The diversified crops, enormous yields from irrigated lands, and the excellent prices for all farm products in the west warrant the assumption that this land will return annually an income larger than the farmers receive in the four states named. For comparison, let us say that the revenues per acre will be the same. It is apparent, then, that this area reclaimed will each year increase the value of farm crops by \$60,000,000; it will add \$232,000,000 to the taxable property of the people; it will furnish homes for 80,000 families on farms and in villages and towns.

Although only four years have passed since the enactment of the law, the engineers are to-day employed upon the construction of 25 great projects in 14 states and two territories. The expenditures average more than a million dollars a month. Three of the great projects are practically completed, and six more will be in service this summer. On many of the projects the work goes forward night and day, and the rate of progress is strikingly at variance with that at which government work usually proceeds.

There is, of course, a reason for this. The reclamation service is absolutely divorced from politics; it is a business organization and its motive is to build engineering works and to erect an empire in the desert.

The reclamation fund available for the 25 projects now under way amounts approximately to \$33,000,000. Before these are completed it will be about \$41,000,000. When this has been expended, 1,100,000 acres will have been reclaimed and will begin to return annually \$4,000,000 to the fund.

Chief among the big irrigation undertakings are the Salt River project in Arizona; the Minidoka project in Idaho; the Yakima valley project in Washington, which is now in several units but will be eventually combined in one great system, embracing 100,000 acres; the Rio Grande project in New Mexico; the Humboldt project in Montana; and in Wyoming the great Shoshone project involving several difficult engineering feats; the Uncompahgre project in Colorado; and the unique project in Oregon and California called the Klamath project.

A summation of the work of the reclamation service to January 1, 1907, shows that it has dug 1,267 miles of canals, or nearly the distance from Washington to Omaha. Some of the canals carry whole rivers, like the Truckee river, in Nevada, and the North Platte, in Wyoming. The tunnels excavated are 47 in number, and have an aggregate length of 104 miles. The service has erected 31 large structures, including two great dams in Nevada and the Minidoka dam in Idaho, 89 feet high and 950 feet long; it has completed 670 head-

works, flumes, etc. It has built 376 miles of wagon road in mountainous country and into heretofore inaccessible regions. It has erected and in operation 727 miles of telephones. Its own cement mill has manufactured 70,000 barrels of cement, and the purchased amount is 312,000 barrels. Its own sawmills have cut 3,036,000 feet, board measure, of lumber, and 6,540,000 feet have been purchased. The surveying parties of the service have completed topographic surveys covering 10,970 square miles, an area greater than the combined areas of Massachusetts and Rhode Island. The transit lines had a length of 18,900 linear miles, while the level lines run amount to 24,218 miles, or nearly sufficient to go around the earth.

The diamond drillings for dam sites and canals amount to 47,515 feet, or more than nine miles. To-day the service owns and has at work 1,154 horses and mules. It operates nine locomotives, 232 cars, and 23 miles of railroad, 39 stationary engines and 27 steam engines. It has constructed and is operating five electric light plants. This work has been carried on with the following force: Classified service, 330, including Washington office; laborers employed directly by the government, 3,600; laborers employed by contractors, 6,100, or a total of 10,000. The expenditures now total about \$1,000,000 per month. The excavations of earth and rock amount to 23,000,000 cubic yards, or about one-fourth the estimated yardage of the Panama canal. As a result of the operations of the reclamation service, eight new towns have been established, 100 miles of branch railroads have been constructed, and 10,000 people have taken up their residence in the desert.—C. J. Blanchard, Stationer, U. S. Reclamation Service.

THOUGHT IT CASE OF "BAT."

Condition of Senator Curtis Made Theory Reasonable.

Much has been written about the Indian blood of Charles Curtis, the new senator from Kansas, but Mr. Curtis' experience as a householder in Washington must have a tendency to obliterate the memory of his "fighting" ancestor, sitting in majestic pride before the open flap of his topie. One night, when Mr. and Mrs. Curtis returned from the theater, it was discovered that the latch key had failed of transfer to his evening clothes' pockets, and no amount of prolonged pressure on the front door bell could elicit a response from the darkened house.

Finally Mr. Curtis attempted to climb the back fence and force a pantry window. It was no time to remember one's copybook maxims, and Mr. Curtis leaped without looking into the clambering depths of a half-filled ash can he descended. Then Mr. Curtis and the ash can gave an imitation of the little pig who hid in his churn and rolled down hill to escape the wolf.

When the new senator returned to the front steps, where his wife sat patiently waiting, Mrs. Curtis was unreasonably enough to ask which part of the can had given the black eye.

"We'll go to the hotel for the rest of the night," was his firm rejoinder. In the early morning they stole out from the hotel and took a car bound for the home, where children and cook were sure to be astir by this time.

The car was filled with men and women going to work, who regarded the advent of a couple, evidently from the marriage of life, with primitively candid curiosity.

For Mrs. Curtis, although having the worded, maternal expression natural to a night away from the children, was in irrepressible theater apparel, while the senator's garments were symbolic of humility, being still bedrained with the product of his luncheon with the ash can, and it had become necessary to bandage his afflicted eye.

Suddenly a voice from the other end of the car rumbled:

"I wonder where also found him, Mar?" it said.

The soul of the "big chief" within Senator Curtis struggled with his sense of humor, and the sense of humor won.—Human Life.

HOW LEVEES ARE MADE.

Important Changes in Methods of Building Them.

The modern method of levee building is nowhere more scientifically demonstrated than in the St. Francis district. In the early days of levee building it was thought that any pile of dirt approximately so high and so wide and running approximately parallel with the river was good enough.

The delusion cost thousands of dollars. To-day the site of the projected levee is carefully cleared of all trees, the very roots being grubbed out, because these would decay otherwise, leaving channels through the soil under the dyke through which slip water would quickly undermine the structure.

Down the center of the cleared site a trench, called technically a muck ditch, is dug, and in this puddled clay or backshot is filled. Upon this the earth dug from borrow pits adjacent to the levee on the landward side is placed.

It is not dumped helter-skelter, but carefully spread in layers giving the finished mound the maximum strength and solidity. These layers extend both laterally and longitudinally across the levee, blinding it in every direction.

The work of placing the dirt is done principally by means of wheel scrapers operated by mules. Under some circumstances small flatcars are used, propelled by a locomotive and bringing the earth from a greater distance. This is not often done except when continued rains have made the ground too soft for successful work with the teams.—The World To-day.

Sea of Oranges.

A sea covered with oranges is one of the unusual attractions near Ventura, Cal., at the mouth of the Santa Clara river. Thousands upon thousands of oranges floating on the ocean's surface, many of them strewn along the beach, give an indescribably beautiful golden hue to the sea.

There are wonder for some time as to how the oranges got into the sea. The belief was general that they came from washed out orchards in the east end of the county, owing to the high storm waters in the river. This is not the case, however. The oranges were deliberately thrown into the Sespe creek from the Sespe bridge, 25 miles back from the coast. From the Sespe they found their way back into the Santa Clara river and thence into the sea.

The oranges are from the great packing houses in the Sespe country. They are known as culls, but most of them are good, or were when dumped off the bridge. It is claimed that only the best oranges can be shipped and sold.

The Invention of Armor.

The idea of the invention of armor for the protection of the body from weapons came from the ancients, who, noticing the natural armor of various kinds of animals, particularly the armadillo, imitated it.

In early times before metal was used in armor making the warriors used tough hides to several thicknesses, and the first armor ever worn was made from slices taken from the hoofs of horses and fastened together with pegs. Fish scales and the scales of large snakes were also gathered and fastened together until they formed a thick layer and were used as armor.

The armor of the Middle Ages was a continuation of the ancient kind, made in the form of scales of iron or steel. Certain kinds of mail used in early times in England were copied from the shells of crabs and lobsters.—Sunday Magazine.

Taffeta-Tipped Cigarettes.

There's a new cigarette staring women in the face. Instead of having a cork tip it is tipped with the finest quality of taffeta silk. The monogram matches the silk in color and the whole affair is so attractive that the beholder doesn't wonder why women take to smoking. Even ultra-conservative, old-fashioned matrons feel constrained to admit that the little cylinders were pretty. Since it has been learned that the Colony club, most exclusive of women's organizations, permits women smoking, apparently many humbler sisters have acquired a longing to puff.

Lessons in Tree Planting.

What a lesson for the child is the simple planting of a tree! It is first a lesson in usefulness, in kindness and in love, because it teaches thoughtfulness for others. It is a lesson in good citizenship, because it looks forward to the needs of the future. It is a lesson in economics, a lesson in the realm of wonderful Mother Nature, a lesson in art, a lesson in details—in all these things and others, because the act is making the world more beautiful, more comfortable, more useful, more delightful, and therefore a better world to live in.

Riverside Repartee.

The lone fisherman was having miserable luck, and the presence of a small boy did not contribute to his amiability. The youngster seemed greatly interested as the man impaled a struggling worm on a hook.

"What yer fishin' fer?" inquired the boy.

"Sardines," retorted the fisherman, testily.

"Ink!" grunted the youngster, obliging way. "That crooked thing on th' end of yer line wouldn't take no prize in a can opening contest."—Harper's Weekly.

MEANT TO SUCCEED

RISE OF TWO MEN FROM SMALL BEGINNINGS.

Natural Hustlers and Workers Were Marshall O. Roberts and Leland Stanford—Smart Trick Worked by the Former.

It was Marshall O. Roberts who originated the idea of giving his stock an air of prosperity by filling his counters with the appearance of goods, says a writer in Spare Moments, when he could not afford the actual stock.

In 1835 young Roberts had managed to scrape together a few hundred dollars, the result of many years' close saving, though he was only 21 at the time. He had decided to try his hand at the hardware and shipping supply business.

The first thing was to find a suitable building in a suitable location. But the two requirements could not be found together, so he was finally compelled to take a large building, in which his small stock seemed completely lost.

After arranging his shelves in every possible way to make them appear to good advantage, he gave up in disgust. "They look like so many samples," he complained, and, it is said, immediately went out and ordered a load of bricks sent to the store.

These he took one by one and neatly wrapped, tying a sample of a nail or a screw or a rivet to the end that would be visible. The bricks were about the size of many of his boxes, and when the shelves were filled with them his store appeared to be exceedingly well stocked. Naturally customers were drawn to the firm that kept the largest stock.

According to the same authority Leland Stanford's first earnings were the result of digging horseradish, washing it, and carrying it to the nearest town. He received, as his share of the enterprise, 25 cents. He was then six years old. In his eighth year he worked hard gathering chestnuts, which he sold for 25¢.

During the successive years he toiled on the farm in the summer and attended school in the winter, all the time dreaming of a college education and later of becoming a lawyer. When he was 18 there was no money in sight for the carrying out of his cherished plans and the outlook, to say the least, was not encouraging. Consequently he hailed with delight his father's offer to allow him the profits from clearing a tract of woodland recently purchased. He was to have all he could make selling cordwood.

He went at it with zest, hiring other woodchoppers to help him, and before a year of the hardest kind of toil had ended he had chopped and shipped more than 2,000 cords of wood and had in the bank \$2,600. He did not lose sight of his purpose, but used the money to finish his common school education and then at a law school.

Rather Embarrassing.

"I had the most dreadful time at dinner last evening," said the pretty girl in the empire princess gown. "I dined with some western people I do not know very well, and as the door of the butler's pantry swung open I caught sight of a large, delicious looking chocolate cake, which was evidently to form a part of the dessert. The hostess caught me looking. So I confessed with my usual lovely frankness: 'I saw your dessert and I am so pleased, for it is just what I best like.' Of course she beamed, but when the dessert was brought on it was mince pie. I have never before encountered it at a New York dinner, and it is the only thing in the world that I positively cannot eat; yet I had declared that I had a deep fondness for the dessert. I thought I should faint. Explanations would be too tiresome and possibly embarrassing. I summoned all my nerve and ate—no, gulped the pie, miserably at every bite. The worst was that when I had finished my hostess insisted I should have another piece, and I escaped with the utmost difficulty."—N. Y. Sun.

Business Chances in Persia.

Persia buys chiefly cotton yarns, thread and tissues, sugar, tea, woolen tissues, fancy goods, petroleum, clothing, iron and manufactures of furniture and glassware. Were it not that the new National Bank of Persia is obliged, or forfeit its charter, immediately to loan the Persian government \$3,333,000 at nine percent, the bank concession would be a perfect snap. It has priority over all offers on the same terms in regard to the mines, the pearl fishery in the Persian gulf, and construction of roads and railways, and will have the right to issue bank notes when the Imperial Bank of Persia ceases to do so. The London Times, however, says: "The Imperial Bank of Persia possesses the sole privilege of issuing bank notes in Persia for 50 years to come." Foreigners are excluded from participation in the new bank.

Two Ideas of the Home.

During a discussion of "the home" at the Women's club convention at Carthage, one woman declared that a home cannot be ideal without the right kind of a father. Another delegate replied: "It is my opinion you can make a home without a man, but you can't make one without a woman. I am a great lover of the men, and want to go on record as supporting them, but anyway, you can't make a home without a woman."—Kansas City Star.

WHERE WAS THE CAT?

Admitting the Meat, Owner Wanted to Be Shown Feline.

A certain family living in one of the suburbs of New York owned a kitten of which they were very fond. When they went away for the summer it was decided after various consultations to leave the kitten with the butcher, on condition that he should treat it with the greatest kindness and give it about a pound of meat a week, besides its daily allotment of cream. Some weeks after the family had closed the house for the summer the nominal head of the family visited the suburb to attend to some business matters, and decided that he might as well drop in at the butcher's to see how the kitten was getting along.

He found the kitten curled up in a corner asleep and apparently at peace with the world, but, far from being sleek or well fed in appearance, it was so thin that he felt constrained to call the attention of the butcher to the fact.

"Do you mean to say you have fed that cat a pound of meat during the last week?" he asked.

"I certainly have," responded the butcher.

"Put him on the scales and see how much he weighs."

The butcher did as requested, and gently deposited the kitten in the balance. The pointer indicated exactly one pound.

"Well, granted the owner of the animal, 'there's the pound of meat all right, but where's the cat?'"

TREES THAT ARE A MYSTERY.

One a Vegetable Freak and the Other a Greedy Monopolist.

California has one tree which is the personification of mystery. Found nowhere else in the world, it had a mysterious origin and thrives in a region of mystery.

The Mojave yucca is a vegetable freak which has developed into a species. It has the characteristics of several plants, to which no relationship can be traced.

It is an endogen, yet its bark shows concentric rings such as characterize the exogenous stems. It lives and thrives in great numbers in a region early devoid of vegetation, in a land of heat and thirst and barrenness.

Another tree in California which has a peculiar personality is the creeping oak of Monterey.

Nowhere in the vegetable kingdom can be found so true a representative of monopoly. This tree is of gnarled growth, its limbs, like those of the sycamore, bending and twisting in all directions.

Wherever a branch touches the earth it takes root and becomes, as it were, another trunk, though still a branch of the main stem, drawing nourishment both from the parent stem and from the new source. In this manner the tree is spread till it has taken possession of five acres of ground and it is still advancing.

Advice to Wives.

Nothing is so consoling to a worried man of affairs as to know that he can always find a harbor of refuge in his home.

Hence (advises an observant woman), the wife should seek always to make the home an abode of peace. Her troubles and perplexities should be reserved for discussion when he is comfortable and at leisure, and not sprung upon him the moment he enters the house at the close of his day's work.

Many men fight their way successfully through years of anxious toil only to be broken down at last by the frosts and fogs of ill-managed households and the incessant gabble of wives who insist on deluging them with their domestic grievances.

Ship's Remarkable Voyage.

A remarkable voyage south to Buenos Ayres was made the last part of last year, by the barque Symplicity, of Boston, details of which were related the other day, when the barque arrived back at Boston. She started with a cargo of lumber and had nothing eventful happen until September 26, when a hurricane was encountered. The barque was thrown on her beam ends and by a shift of cargo there she stayed and did not right herself for the remainder of the voyage of 4,000 miles. Fortunately she met no more very bad weather and with her heavy list to starboard she made Buenos Ayres in 99 days, a voyage so protracted that the agents feared she was lost.

Implicit Obedience.

The famous Field family, Cyrus and his brothers and sisters, were brought up to obey. The father was a clergyman with \$800 a year for nine children, and frugally and right living were absolutely necessary. Once a useful rat trap was missing. The father gave orders that when it was found it should be brought directly to him. A few days afterward during service, when the sermon was in full swing, there was a clattering up the aisle. It was two of the Field boys carrying the rat trap. They gravely set it down before the pulpit. One of them said simply: "Father, here's your rat trap." Then they turned and went out.

The Motive.

"If Miss Hearnley-Rich wants chance of hers to do anything for her she's merely not to command him." "Yes, he's like dough in her hands." "Fuh! you mean he likes the dough in her hands."

DISCOVERY OF DRESDEN CHINA.

Valuable Secret Entirely the Result of an Accident.

Dresden china was discovered through accident. John Frederick Bottcher was a chemist's assistant in Berlin about 1700. At that time all potters were endeavoring to discover a means of making translucent china, but in vain.

Bottcher, having fallen under suspicion of being an alchemist, was obliged to leave Berlin and take refuge in Saxony. Augustus II. was elector of Saxony, and in a hope of finding the secret of the philosopher's stone he placed young Bottcher in a laboratory with orders to carry on his experiments. While working along the lines designated by the elector, Bottcher surprised himself by discovering something akin to Chinese porcelain. He was at once bidden by the king to pursue the quest of making china. He might have continued his endeavors for many years, had not an accident given him the key to the translucent china.

A wealthy iron founder was riding on horseback near Aue, in Saxony, when he noticed that his horse lifted its feet with difficulty. On examination he found that the animal's hoofs were filled with a peculiar white adhesive clay. More out of curiosity than anything else, he took some of this clay home with him, and succeeded in making it into a fine white powder. Through chance Bottcher obtained some of this powder and found that it was the long-sought kaolin.

The secret of the translucent china was solved, and the king ordered a china factory to be built, of which Bottcher was the head.—Sunday Magazine.

LOVE FOR OLD FURNITURE.

Pride of Ancestry as Common Weakness of the Human.

We all know the woman who would not own a stick of old furniture unless it came from her ancestors, and I think most of us have been wicked enough to wonder if her opportunities in this direction have been very extensive.

The woman has yet to be discovered who would not own diamonds unless they came to her by inheritance, and it is quite as unreasonable to deny ourselves the possession of beautiful furniture simply because some one in the past was not wise or thoughtful enough to provide for our need. It is possible that some kinds of "ancestor worship" do take as violent a form as this, but it is to be hoped they are not very prevalent. Doubtless in cases where ancestors are well and favorably known to one, furniture inherited from them is enhanced in value if the furniture has of itself any rightful claims to appreciation, but no amount of noble ancestry should even reconcile us to some kinds of furniture.

Few, too, are fortunate enough to have possessed ancestors with the proper amount of foresight, and in many cases, where beautiful old furniture was possessed in abundance, it was carelessly passed along to the washerwoman or exchanged for modern pieces before the owners became aware that it had any value.—Indoors and Out.

Floral Fancies.

To arrange flowers in a bowl first fill the bowl with dried moss, water it well, and stick the stalks of the flowers into the moss. In this manner half the number of blossoms will suffice. When flowers are scarce it is a good plan to arrange them in vases and bowls placed in front of a mirror, by which means their value is doubled. Bright colored blossoms such as poppies, azaleas, etc., should always be arranged with their backs to the light, so that the full abundance of their beauty may be shown. Coarse bouquets should have their stems neatly covered with silver foil, so as to prevent them from staining or wetting the delicate silks, chiffon or lace on to which they are fixed.

No Doubt of Their Standing.

A Washington correspondent told the other night a story that he claimed to have heard from President Roosevelt at a Grillon club dinner. "Two women," he said, "were discussing some new neighbors who had moved into one of the most sumptuous houses in their city. They seem to be very rich," said the first. "Oh, they are," said the second. "Shall you call?" "Decidedly." "You are sure, are you, that they are—quite correct, quite—er—good form?" "Oh, my dear, I'm positive," said the second woman. "They have 30 servants, 18 horses, 12 dogs, 11 automobiles and one child."

Use Compressed Air.

Compressed air is now used in the large iron foundry at the Schenectady works of the General Electric company for almost every operation connected with the making of a finished casting. Although the machinery in the other adjacent shops is operated entirely by electricity, in the iron foundry, where the operations are scattered and intermittent, compressed air was found to be advantageous for small power services. The air is supplied at 80 pounds pressure by a number of electric motor-driven compressors of different capacities.

No Danger.

"Aren't you afraid that dog will bite some of your neighbors?" "Not a bit. He's bitten several already and it didn't seem to hurt him any."

THE HERALD.

MINIATURE ALMANAC
JUNE 20.

SUN RISES 5:57; MOON RISES, 10:45 A. M.
SUN SETS 7:24; MOON SETS, 10:30 P. M.
LENGTH OF DAY, 15 1/2; FULL MOON, 106 20 P. M.

Full Moon, June 25th, 4h. 27m., evening, E.
Last Quarter, July 2d, 9h. 10m., morning, W.
New Moon, July 10th, 10h. 17m., morning, E.
First Quarter, July 15th, 5h. 12m., morning, E.

NOTICE TO SUBSCRIBERS

Should you fail to receive your Herald regularly communicate with the office at once either by telephone, No. 37, or by messenger. We intend to give careful attention to our delivery system. Subscribers can pay bills monthly at the office or to the collector.

F. W. HARTFORD,
Treasurer.

THE TEMPERATURE

Seventy-two degrees above zero was the temperature at THE HERALD office at two o'clock this afternoon.

CITY BRIEFS

Blackberries have appeared in the market.

The Summer hotels are opening the doors.

The East Manchester baseball team has disbanded.

Early vegetables are numbered among the luxuries.

There are still a few cases of measles in this city.

Another Commencement day becomes part of history.

Have your shoes repaired by John Mott, 24 Congress street.

The public school pupils have begun their long Summer vacation.

The class of 1907, Portsmouth High School, has made an excellent name for itself.

The electrical storm of Tuesday evening will not soon be forgotten by the people of Portsmouth.

The largest stock and lowest prices for Monuments as we do not have the expense of agents and customers get the discount. John H. Dowd, Market street.

Calvin A. Frye has resumed his place on the box of Mrs. Eddy's carriage after an absence of one day and Concord people are less perturbed than they were.

Found in South cemetery, a ladies' black velvet jacket. Owner may have same by proving property and paying for this advertisement. M. J. Griffin, Richards avenue.

Constipation causes headache, nausea, dizziness, languor, heart palpitation. Drastic physics grip, sicken, weaken the bowels and don't cure. Doan's Regulator get gently and cure constipation. 25 cents. Ask your druggist.

According to local bird lovers robins are unusually few in number in this vicinity.

Another sale of trimmed hats at Moorecroft's for Friday and Saturday. Ask your friends if those were not great bargains in hats sold to them last Saturday. Same Friday and Saturday. Look at them. Closing out the Summer stock at Moorecroft's.

THERE WILL BE NO STRIKE

The proposed strike of the Western Union and Postal Telegraph operators was called off this noon, an agreement having been reached between the operators and the officials.

Don't let the baby suffer from eczema, sores or any itching of the skin. Doan's Ointment gives instant relief, cures quickly. Perfectly safe for children. All druggists sell it.

Arthur Dedes
33 Market St.
WHOLESALE AND RETAIL
Fruit Dealer

Just received, 100 Boxes
California Oranges, \$2.75,
\$3.25, \$3.75 per box.

BANANAS

Bunch of 8 hands, . . . \$1.25
Bunch of 9 hands, . . . 1.65
Number 1 Bananas, . . . 2.00

100 Boxes Italian Lemons,
\$4.25, \$4.50, \$4.75 per box.

DELIVERY TO ALL PARTS OF CITY

ON THE HONOR LIST

Public School Pupils Who
Have Secured Places

LIST OF THOSE NEITHER ABSENT
NOR TARDY

Those pupils of the various schools of the city who, by reason of not being absent or tardy during the year, have won for themselves places on the roll of honor, are named below:

High School
Annie Batchelder, Marie Brewster, Margaret Call, Mary Chase, Ruth Davis, Florence Garrett, Gertrude Foote, Frances Farrell, Beatrice Forbes, Inez Gray, Gretchen Holt, Mildred Hodgdon, Winifred Hodgdon, Nellie Kehoe, Ethel Marston, Nellie McCarthy, Margaret McEvoy, Mary McWilliams, Mary Mercer, Annie Mundelein, Hattie Richardson, Benjamin Watkins, Heloise Whittier, Adolph Anderson, John Brownell, Timothy Conners, John Cullen, John Driscoll, Samuel Fletcher, Alfred Gray, Philip Griffin, Harold Ham, Wesley Ham, William Hennessey, Oscar Johnson, Augustus Kirvan, John Mayden, Thomas Marden, George McPheters, Shaw Newton, Sidney Rand, Bernice Sides, Hiram Waterhouse.

Haven School
SEVENTH GRADE
Ina Robinson, Irene Johnson, Fred Folsom.

SIXTH GRADE
Helen Kelleher, Laura Randall.

FIFTH GRADE
Paul Conover, Gertrude Call.

FOURTH GRADE
William Ham, George Snook, Eugene White.

SECOND GRADE
Lloyd Woods.

Farragut School

SEVENTH GRADE
Ellen Cox, Beatrice Meads, Constance Noyes, Edward Gorman, Eleanor Reed, Charles Ham.

SIXTH GRADE
Joseph Belmont, Albert Craig, Albert Adams, Mary Quinn, Gerald Hall, Almira Harriman, Arthur Gorman.

Training School

FIRST GRADE
Viola Hersey.

SECOND GRADE
Charles Thomas, Albert Quinn.

Parochial School

Names of pupils having highest percent. for the year:

Eighth grade, Mary Kelley first, Justin McCarthy second;

Seventh grade, John Cullinan;

Sixth grade, Mary Crowley;

Fifth grade, Helen Murphy;

Fourth grade, Margaret Kiley;

Third grade, Teresa Crowley;

Second grade, Elizabeth Quirk;

First grade, Margaret Bray.

Twenty-three pupils took examinations for entrance to the High School. These pupils were neither absent nor tardy:

Nora Quirk, Mary Kelley, Timothy Driscoll, Harry Timmins, Jere Quirk, James Boese, William Cronin, Jere Crowley, Mary Plankin, Mary Carty, Mary Crowley, Dorothy Kelley, Teresa Paul, Raymond Follam, Harry McDermott, John Long, Francis Crowley, William Crowley, Francis Bean, John Timmins, Cecilia Ham, Nora Carty, Francis Leary, David Kiley, Anna Crowley, Helen Murphy, John Moran, Mary Brooks, Nora Crowley, Margaret Kiley, Margaret Kirvan, Mary Kelleher, May Moran, Margaret Mahoney, John Crowley, Richard Harney, Bernard Paul, Peter Woods, Margaret Crowley.

Other pupils who were not absent: Bernard Hennessey, Katherine Lucy, David Quirk, Mary Mahoney, Timothy Kelleher, Daniel Jarrett.

CARTER BADLY HURT

And Narrowly Escaped Still More Serious Injury

William Carter, a foreman piper at the plant of the Publishers' Paper Company at Freeman's point, was painfully injured at the plant on Wednesday.

He was engaged in slipping a belt on a pulley attached to a centrifugal pump, when his right arm was caught in the machinery and badly jammed. His almost abnormal strength in pulling against the moving machinery kept his body from being drawn in, but the pulley belt had to be cut before his arm could be released.

He was removed to his home on

Wednesday.

Other pupils who were not absent: Bernard Hennessey, Katherine Lucy, David Quirk, Mary Mahoney, Timothy Kelleher, Daniel Jarrett.

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THE LAST WORD

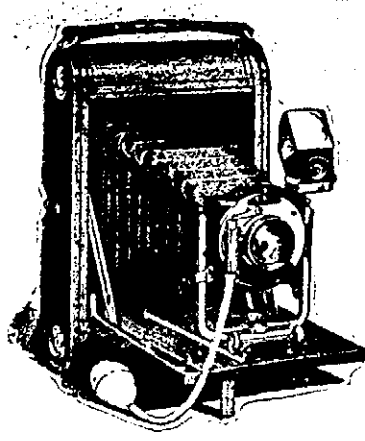
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H. P. MONTGOMERY,
Opp. Post Office



Parker street and Dr. John J. Berry was called, who found that he had suffered a compound fracture of the arm.

FOR NEW STATION

Winthrop May Go to Shoals and Inspect Building Sites

In the course of a tour of New England this week and next, Assistant Secretary of the Treasury Winthrop will probably visit this city and go to the Isles of Shoals for the inspection of building sites there. The object will be to select a location for the new lifesaving station on one of the islands of the Shoals group, authorized by Congress some time ago.

During the greater part of his trip, Mr. Winthrop will be a passenger on a revenue cutter.

AT THE NAVY YARD

Medical Director Ezra Z. Derr of Boston has been ordered to duty at the hospital here, to relieve Medical Director Bradley.

John D. Hills, stenographer in the yards and docks department, has been advanced on the pay roll and moves from the second to the first class.

An inspector for the Underwood Typewriter Company was at the yard looking over the machines in use in the several offices today.

The residential quarters of Chaplain Frank Thompson will shortly undergo repairs.

The new crematory to take the place of the one recently condemned is nearly completed at the new location on the dump on Seavey's Island.

A recent dispatch says that the submarine Don Juan de Austria may be placed on the Great Lakes for the use of the naval militia.

Wilbur Hutchins, who was badly burned on Monday at the power plant, is improving at his home in New Castle and his attending physician hopes for a complete recovery.

The boiler shop baseball players claim that they have not seen the \$50 which the foundry men want to wager on a game, but the money will be covered when put up and the game arranged by the boiler shop manager, Dennis J. Lynch, at any time.

The U. S. S. Gresham will sail from the yard for Boston tomorrow. The ship looks as fine as any in her branch of the service and was painstakingly repaired at this yard. The crew reports a most pleasant time during the stay at this station.

Twenty-six laborers were called by the construction and repair department on Wednesday.

ENTERTAINED FRIENDS

Miss Harriet Billbrack of Woodbury avenue entertained a merry party of friends at her home on Wednesday evening. The home was handsomely decorated for the occasion and the guests had a most enjoyable time in the hospitable mansion and about the beautiful lawns. Music, both vocal and instrumental, and refreshments were features of the evening.

TWO PORTSMOUTH LADIES ELECTED

As a result of the state convention of the Companions of the Forest, held at Keene on Wednesday, Portsmouth gets two state officers, Miss Annie Lynch, grand sub chief, and Mrs. Mary Ryan, grand recording secretary.

PERSONALS

Mr. and Mrs. Hazen S. Cotton are visiting in Boston.

Mrs. Peter Butler is visiting relatives in Lawrence, Mass.

John Molloy of Beverly, Mass., is passing a few days in town.

Mrs. John C. Murphy of Gardner street is visiting relatives in Brooklyn.

Fred Flynn of Roxbury, Mass., formerly of this city, was a visitor here yesterday.

Mr. and Mrs. William D. Grace are attending the Druggists' convention at Magnolia, Mass.

General Secretary Alfred O. Booth of the Y. M. C. A. has returned from a three days visit to Boston.

Mrs. F. Willard Magoon of Boston, who has been the guest of Mrs. John H. Taylor, returned home today.

Hiram Weaver has gone to Tarrytown, N. Y., to bring back a four cylinder forty horse power Maxwell touring car.

Mrs. Mortimer Hanson of Bridge street is the guest of Mr. and Mrs. J. P. Wetherell of Chandler street, Boston.

Judge Edward H. Adams was in Rochester on business connected with the probate court of Strafford county on Wednesday.

H. T. Bean and family, for many years Summer residents of York Beach, will go to that resort from their home in Penacook on Saturday.

Miss Caroline B. Mendum of Cambridge, Mass., formerly a teacher in Portsmouth High School, is visiting here.

Mr. and Mrs. H. C. Hopkins and daughter Guida, who have been attending the commencement exercises at Bradford Academy, where Miss Clara Hopkins graduated, returned home on Wednesday evening.

Mrs. Charles Hutchins who has been passing several months with her daughters in Cambridge, will return and open her State street residence today. She will be accompanied by her grand daughter Beatrice Hill who will visit here for a week or more.

Mrs. Mary I. Wood will attend the commencement exercises at Wellesley College, where her daughter Helen, graduates. She will have as her guest Mrs. Sarah S. Platt Decker, president of the General Federation of Women's Clubs, and Mrs. Moore vice-president of the Federation.

Hazen C. Randall, who has been in charge of a crew at work on the new steam engineering boiler shop at the navy yard, has accepted a position as foreman with Simpson Brothers of Boston, contractors for concrete buildings. Mr. Randall is a prominent Y. M. C. A. athlete and a popular young man.

Chester B. Curtis of St. Louis, with Mrs. Curtis, is visiting his father, Howard M. Curtis, at the homestead in New Castle. Mr. Curtis was a graduate of Portsmouth High School and went to St. Louis eight years ago as teacher of chemistry in the high school, but for the past four years has been assistant principal of that school.

NOT THEIR FAULT

The water board has received several complaints on account of the water not being turned on in the drinking fountains on Noble's Island and Sagamore road. The board members say that it is not up to them, as they are subject to orders from the city council.

OBSEQUIES

The funeral of Mrs. Sarah E. Weeks was held at two o'clock this afternoon from the Christian Church at Kittery Point. Rev. Edward H. Macy conducted the services and burial was in Chapel cemetery, under the direction of Undertaker O. W. Ham.

FIELD DAY

Royal Arcanum At Hampton
Beach

PORTSMOUTH AND DOVER COUNCILS
PLAY BASEBALL AND DANCE

The annual field day of the Alpha Council Royal Arcanum of this city and Major Waldron council of Dover, was held at Hampton Beach on Wednesday afternoon and evening, and it was a great success. A special car from this city took sixty of the party to the beach at noon, and later cars brought in as many more.

During the afternoon four athletic events were pulled off on the beach. Portsmouth and Dover splitting with two wins each. In the one hundred yard dash Edward Churchill won first place, and the next event throwing the base ball went to D. Albert Wagon of Dover. The potato race was won by Edward Churchill, and the relay race of four men from each council was won by Dover, by a few feet.

The annual baseball game was one of the features of the afternoon, and it furnished a good bunch of amusement for the spectators. The game was won by Dover by a score of 11 to 3.

At six o'clock supper was served in the banquet hall of the Casino and the remainder of the evening was passed in dancing. The members and ladies left the beach for this city at ten o'clock, and the Dover members took a special electric cars for their homes. It was a very successful affair, and great credit is due the committee of arrangements.

SOUGHT DIVORCE

Mrs. Woodsum Asked for Decree of Separation From Husband

In superior court in Manchester on Wednesday, a hearing was given on the application of Mrs. Mary Woodsum of that city for a divorce from her husband, William Woodsum, a marine stationed at Portsmouth navy yard.

Woodsum did not contest the case, beyond seeking to prevent an allowance for alimony.



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American and Chinese Dishes, Chop Suey a Specialty. All kinds of meats, Chicken and Soups served in American and Chinese style. Orders put up to take out.

Lunch from five cents upward.

13 1-2 Daniel St.
Up one flight

CHOICE STRAW HATS



It's according to your taste and need with Straw Hat styles this season.

Fashion is not at all arbitrary.

The best Straw Hat Men have contributed their best Hats to our collection—Hats for men who want medium shapes and for young fellows who want all the dash that can be crowded into a Straw Hat.

STRAW HATS AT 50c, \$1, \$2 TO \$7.50

We have a fine showing of Genuine Panamas at \$5.00 to \$7.50.

F. W. LYDSTON & CO.

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CONNER & CO.,

(SUCCESSORS TO LILEY & GEORGE)

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ACCIDENT AND HEALTH INSURANCE.

Can you afford to take a chance of losing your time by accident or sickness when for \$1.00 per month the North American Accident Company will pay you for all time lost?

SEE

CONNER & CO.,

AGENTS.

HANOVER RYE

A WHISKEY FOR EVERY MAN.

The highest quality of Eastern Rye Whiskey. Especially adapted for family and medicinal use. Sold by all first-class dealers.

The Standard Distilling Company, Distillers,
CINCINNATI, OHIO. KISERTON, KY.

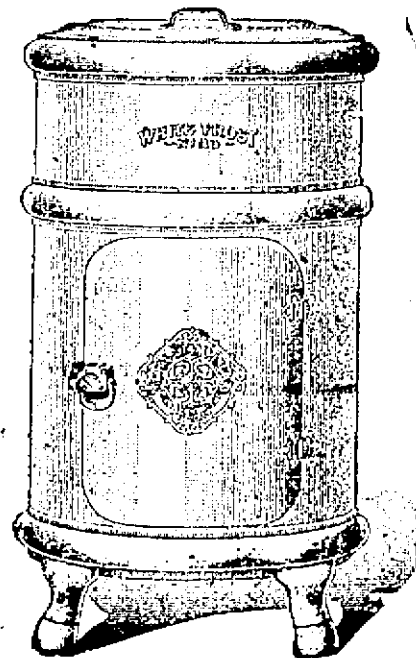
ANDREW O. CASWELL, DISTRIBUTOR FOR PORTSMOUTH, N. H.

CAUTION—Be sure and see that our Horse Head Trade Mark is on every bottle.

OLIVER W. HAM,
62 and 64 MARKET ST.

WHITE FROST SANITARY
REFRIGERATOR

The Lock,
Handle,
Hinges, etc.
are
Brass
and
Absolutely
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PRICE
\$20.

Is cylindrical in form and is made entirely of cold-rolled steel and galvanized sheets. The air spaces are thoroughly lined with asbestos, the greatest non-conductor of heat known.

Call and see our WOODEN REFRIGERATORS.
Prices from \$7.00 to \$20.00.

OLIVER W. HAM,
Complete House Furnisher